Doors Open 1 P.M. - Lecture Starts 2 P.M.

Cooking School Special Section

THE MARION STAR

Tested Recipes and Home Aids

VOL. LX. No. 68. Recipes, Latest Ideas in Modern Cooking and Housekeeping Marion, Ohio, Monday, February 15, 1937, Twelfth Annual Cooking School Section. TEN PAGES • • • THREE CENTS.

COOKING SCHOOL OPENS TUESDAY

Exhibits To Mark School Sessions

New Gadgets for Kitchen and Other Equipment and Food To Be Displayed in Period Before Daily Lectures Start.

THE best reason for opening the doors of The Star's cooking school to the women of Marion and vicinity at 12:30 p. m. on Tuesday and the remaining days of the 1937 home economics course, is the exhibit section which occupies a portion of the rear of The Star auditorium.

The exhibit section sets a new tempo for cooking schools in Marion and marks another goal set by the sponsors to give the cooking school patrons the newest ideas in homemaking and home equipment, an achievement of which they may be justly proud.

Come early and spend the time before the cooking school starts at 2 p. m. inspecting the new equipment and displays of foods and furnishings which will make up the exhibits, is the invitation of the cooking school sponsors.

As the women enter the auditorium they will be greeted by row after row of booths, each housing something new, different and interesting. And better still, there will be attendants in each booth to tell the whys and wherefores of this new gadget and that new improvement.

"Yes, indeed there will be demonstrations of the household equipment," was the response of the exhibitors to the query of whether there will be an opportunity for the women to see the various labor saving articles go through their paces. The demonstrations are scheduled from 1 to 2 and 3:45 to 4:30 p. m.

Spring Style Notes

With spring in the offing the cooking school sponsors have arranged a display of household paints and in this booth will be assembled color schemes, for the interior and exterior and an attendant to offer suggestions for combinations and decorative effects.

What is new in milady's footwear will be on display in another booth, and still another will house a special display of glassware and silverware, supplementing the artistic display which is to be found in front of Mrs. Bertha M. Harris' temporary kitchen at the opposite end of the auditorium.

With photography gaining in popularity by leaps and bounds the school sponsors have arranged

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GIRLS LEARNING HOMEMAKING IN RURAL SCHOOLS

Three Hundred Take Courses in Twelve Buildings in County System.

As ecstic a program as is possible gives Marion county school teachers leeway to develop their own ideas in teaching home economics.

Three hundred or more girls in 12 schools are taught the basic principles of sewing, cooking, home management, food buying, menu planning and child care.

The study course is considered "tentative" course in the office of County Superintendent D. T. Cox, for the reason that teachers are not bound to follow the suggested outline, nor are they required to use the same textbooks in all the schools.

Each teacher, a graduate in her profession, is given the privilege of teaching the course as she desires as long as at the end of the course the results are the same—the girls have a sound knowledge of the subject.

Teachers to whom Mr. Mills has entrusted the training of future homemakers are Mrs. Geraldine Jones, Kirkpatrick; Miss Evelyn Hetrault, Prospect; Miss Janetta Wilcox, Green Camp; Miss Geneva Stephens, Caledonia; Miss Creta Pinehart, Claridon; Mrs. Wilda Hedricks, Pleasant; Miss Gwendolyn Wagner, Morral; Miss Marian Miller, Martel; Miss Lillian Risser, Meeker; Miss Grace Hershiser, Agosta; Miss Frances Risser, Waldo; Mrs. Bessie Harris, LaRue.

Girls begin their training in the seventh grade and continue through the tenth, or sophomore year of high school.

In semester seventh grade girls, if the tentative program is followed, study the correct clothing for school girls, and delve into a study of linen and cotton fibers and their history, manufacture and characteristics. Then they learn the proper use of the needle, thread, thimble and other fundamental implements of sewing before they go into the more intri-

HIGHLIGHTS OF DAILY PROGRAM

12:30 p. m.—Doors of The Star open.

12:30 to 2 p. m.—Display section of cooking school open for inspection, with numerous demonstrations of foods and home appliances.

2 p. m.—Lecture and demonstrations by Mrs. Bertha M. Harris, cooking school instructor.

3:45 to 4:30 p. m.—Booth demonstrations.

Public address system to all parts of the auditorium.

Usherettes on duty to distribute daily programs, collect questions and answer questions regarding the cooking school sessions and displays.

Distribution of each day's menus as demonstrated by Mrs. Harris.

Patrons are asked to have pads and pencils to jot down suggestions from lecture and question box roundtable.

Cooking school will open Tuesday and close Friday.

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Other Countries Provide Recipes for Fine Dishes

Novel Offerings from Germany and Mexico Included in List.

Here is a nice bunch of recipes, each one designed to bring surprise, novelty and interest to the table.

All the way from Mexico comes this recipe for a salad that is as good to look upon as it is good to eat. Peel two oranges and one grapefruit, remove membrane from sections and dice. Peel and dice two ripe bananas, two apples and four small beets. Make a dressing of one tablespoon lime or lemon juice, one and one-half tablespoons salad oil, one-half teaspoon salt and one-half teaspoon chili powder. Combine fruit, dressing with one-quarter cup coarsely-chopped peanuts and two tablespoons crushed peppermint candy.

Children's Supper

Rice and milk make a splendid supper for children, but it isn't always welcome. We think, however,

Continued On Page 3 • • •

PAROCHIAL SCHOOL HOME ECONOMIC COURSE IS POPULAR

St. Mary Parochial school has a 100 per cent enrollment of girls in home economics.

Cooking and sewing are offered to ninth grade girls, under the guidance of Sister Mary Lorenzo, and this year all of the 22 girls in the ninth grade are enrolled.

A style show and tea for mothers at the close of the year's study crown the study course, the style show to parade the cotton frocks fashioned by busy fingers and the tea to parade the cookery experience.

Early in the fall each year an exhibit is made to show the mothers how the girls are mastering the elementary details of sewing.

The sewing course has been offered for three years; the cooking class was organized in 1934. Older alumnae recall that years ago, St. Mary girls went to what is now Central Junior High school for cooking classes, but the present course is new to the school.

The course is so arranged that the girls learn the elementary stitches and machine sewing, and in cooking they learn simple dishes, the making of soups, baking of cookies and other less intricate problems of cookery. A textbook is used for theory.

St. Mary girls enjoy their cooking classes in the school's adequately-equipped cafeteria, and sewing classes are conducted in a well-lighted basement room with plenty of space for sewing tables and sewing machines.

The cafeteria, presided over by Mrs. LeMoyne Thomas of 318 Chestnut street, is operated with the assistance of four high school girls who have had training in cooking. First Friday of each month, when the pupils take communion, the cafeteria serves breakfasts. Daily luncheons are prepared and sandwiches are sold in recess time.

An idea of the simple, yet tasty, recipes used in the cooking class

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MINCE MEAT ROLL A GOOD DESSERT

Mince meat roll offers the house wife an opportunity to serve an attractive variation of the familiar winter sweet. Like all crust desserts, the roll is sensitive to changes in temperature and requires even oven heat in order to bake uniformly. The free circulation of fresh, heated air within the oven of the modern automatic range achieves a perfectly baked and browned product, light and crusty. Ingredients needed include two cups sifted flour, four teaspoons baking powder, one-half teaspoon salt, one-quarter cup fat, two-thirds cup milk, two cups mince meat, three-quarters cup corn syrup and three-quarters cup water. Mix and sift dry ingredients, then cut in the fat. Add milk to blend, rolling out dough to about one-quarter-inch in thickness. Spread with mince meat and roll like jelly roll. Place in oiled baking pan. Combine syrup and water and pour into pan. Bake the roll in 425 F. oven for 20 minutes.

COOKING SCHOOL INSTRUCTOR

MRS. BERTHA M. HARRIS

MRS. BERTHA M. HARRIS, lecturer and cookery specialist, will be the guest lecturer on The Star's twelfth annual cooking school which will open Tuesday in The Star auditorium.

The occasion will mark Mrs. Harris' first visit to Marion, and joining The Marion Star and the associate sponsors in welcoming her will be the hundreds of Marion housewives to whom The Star's cooking school has come to be a looked-forward to event on the year's calendar.

Mrs. Harris grew up in the city of Chicago and attended the public schools there, later graduating from the University of Chicago. Her degree was received in home economics, and this training influenced her professional career which followed.

This career began with teaching and has continued for many years in writing pamphlets on food, compiling cook books and writing cookery articles for newspapers. Mrs. Harris also took an active part in the work at the Illinois farmers institute for 14 years. There she lectured in meetings throughout the state, conducted cooking schools and judged exhibits of cookery and home making.

She also is a member of the Illinois Women's Press club and the American Home Economics association. In recent years Mrs. Harris has conducted cooking schools before large audiences of home makers, where she earned a wide reputation not only for the excellence of the work demonstrated and discussed, but because of her enthusiasm, interest and charm of manner. Audiences like her, respond to her understandable, direct manner and enthusiasm over her fund of practical information, resulting from her training and years of experience.

Housewives Benefit As Science Keeps Constant Watch for Better Equipment

Science is becoming more and more the friend of the housewife in its constant improvements on kitchen equipment, according to Marion dealers who are now displaying their 1937 models. Convenience, economy and safety are the watchwords of the modern engineers who are designing electric refrigerators, kitchen ranges and cabinets and all the other hundreds of gadgets that make woman's work a little easier.

New on some of this year's refrigerators is the outside thermometer which permits the busy woman to glance at the door of the refrigerator without opening it to see whether the temperature is low enough. Also new is an appliance on the freezing trays for releasing ice-cubes without holding the tray under the faucet. A simple twist of the wrist and there are the cubes—all out in one motion.

The new mechanical refrigerators are the most economical ever constructed. With the sliding shelves, adjustable storage trays, chambers for storing frozen foods and more space for tall bottles, the 1937 models are finding ready sale in Marion, dealers say.

Beauty is not sacrificed for economy or usefulness. The models can be purchased in a large range of sizes and styles from four cubic feet to eight or more.

Among the improvements on the new gas stoves is the divided cooking top, which sounds so simple it makes one wonder why it wasn't done before. There are two burners at each side of the stove top with a large flat working table in between, virtually making two stoves in one. All four burners can be used at one time, using even the largest kettles without crowding. The cook can reach the back burners without the slightest danger of being scalded. Handles never get hot. The stove can even be used for dish washing with the dish pan on the burner at one end, the steaming rinse water at the other and and the drying rack on the table in the middle.

Other new points are the horizontal gas ports which cannot become clogged by overflowing foods. They also permit a smaller, more economical flame and are set close to the bottom of the cooking utensil. The burner tops are chromium plated for easy cleaning, but are made of sturdy cast iron.

The new ovens are either porcelain or chromium and are easily removable for cleaning. The broilers are all smokeless and can be preheated for searing meats on both sides with only one turning. They are slotted to permit the juices to run into a chromium tray below. The tray can be used for serving.

Stoves Well Insulated

On either side of the oven are large chambers which can be used either for warming or for storage of pots and pans. The stoves are well insulated with heavy coils and very little heat escapes. Burner covers are usually lifted and drop into each side of the chamber for protection and convenience of the person [illegible] the burners [illegible] Kitchen [illegible] and [illegible] of the [illegible] and [illegible] of the [illegible] and [illegible] [illegible] [illegible]

RECIPES HIGH IN FOOD VALUE

Experts Recommend Use of Nuts in Preparation of Healthful Menus.

Food authorities claim that nuts have a food value that should give them a high place on the list of wholesome food. Yet we find that when nuts are included in the diet they appear as part of the fruit course. But the fact is that the various species of nuts can be used as the basis for some healthful and delectable dishes, some of which we are pleased to offer here today.

Nut *fillings and spreads for* sandwiches should be served often. With *whole wheat or* cracked wheat bread, we like a spread *made with half a cup of minced* celery and one-quarter cup minced walnuts, moistened with mayonnaise. Another filling is made with *four ounces of grated Swiss cheese,* mixed with equal quantity of chopped walnuts, then seasoned to taste before pounding to a paste with one-quarter cup butter beaten to a cream. A spread that can be kept is made with two ounces walnut meats, one-quarter pound dates and one-quarter pound seedless raisins. Stir in strained juice of one half lemon and one-half orange. Store in covered jar. Chopped pea nuts, mixed to a paste with creamed butter with salt to taste and moistened with whipped cream, make a nice filling, too.

Good Walnut Loaf

For a mighty good walnut loaf, you will require a cup of chopped *walnuts, a cup of confectioners* sugar, four cups flour, one tea*spoon salt, four teaspoons baking* powder, two cups milk and one egg. Sift flour, salt and baking powder into basin. Add sugar. Dilute egg with milk, and stir into flour, then stir in egg and milk. Place in two buttered loaf tins, and stand 20 minutes in a warm place. Bake one-half hour, or until ready, in a moderate oven. Keep at least one day before cutting.

For nut meringues, take *four* ounces confectioners' sugar, two egg whites, *one-half* teaspoon vanilla, or almond essence, and one ounce of either *finely-chopped* walnuts or almonds. Make the meringues in the usual way, but *be*fore shaping the mixture add the *nuts to it, reserving a little to* sprinkle over the tops of the me*ringues. When cooked,* fill the *meringues* with whipped and flavored *cream. If almond flavoring is* used, slice a few almonds into very *fine slivers* and stick them in the meringues, hedge-hedge.

Almond Biscuits

For a batch of delicious almond biscuits, cream one-quarter pound butter, work in one-half pound sugar, then beat in *one egg, mixed* with a gill of milk. Then stir in three-quarters *pound flour, one*-quarter pound ground almonds three level teaspoons baking powder and one teaspoon salt, all dry ingredients first sifted together. Make into a soft dough, using more flour if necessary, roll out one-quarter inch thick, cut into rounds, and bake in moderately hot oven for 10 minutes.

For nut cutlets, take *one-quarter* pound of nuts and two ounces *fresh bread crumbs.* Make a white sauce out of a gill of milk, ounce of *butter and an ounce of flour.* Also needed are a few drops of lemon *juice, one-half teaspoon chopped* parsley, small piece of cooked *onion, pepper, salt, cayenne and* tomato sauce. Mince nuts and *grate onion,* then make the binding sauce. Add nuts, onion, bread crumbs, parsley and seasoning to sauce, reheat and bind well. Now form the mixture into cutlet-shaped piece. Coat well with egg and bread crumbs. Fry in deep fat, put a small piece of macaroni at the end of each cutlet and garnish with fried parsley. Serve sauce separately.

Equipped with mufflers that reduce its sound to a minimum, a drill for baking street repairs invented in England is operated by its own gasoline motor, mounted on its handle.

FRUIT CAKE MAKES EASY DESSERT DISH

Loaves Are Insurance Against Unexpected Luncheon Guests.

A fruit cake in your larder is an easy, economical insurance of pleasure when the doorbell announces unexpected callers. Loaf cake adds glamour to such staples as fruit cake, boiled custard or ice cream and makes a happy, nourishing ending for a dinner of left-overs. Here are some easy recipes for loaf cakes.

Fruit cake is easy and economical to make, as this recipe will disclose. At this time of year, mince meat comes into its own, so use excellent, dry mince meat, the sort that comes in packages. Break *half a nine-ounce package of mince* meat into pieces. Add one-half *cup cold water. Place over heat* and stir until all lumps are com*pletely broken up. Bring to brisk* boil and continue boiling for three minutes, or until mixture is practically dry. Allow it to cool. *Cream one-half cup butter or other* shortening and one cup sugar; add *two eggs,* one at a time, and beat vigorously until smooth and *creamy.* Add cooled mince meat. Sift one and three-quarters cups of flour once, measure, add three teaspoons baking powder, one teaspoon cinnamon, one-half teaspoon nutmeg, one-quarter teaspoon salt and sift again. Add, alternately, with one-half cup milk to first mixture. Pour into greased square cake pan—eight-inch—and bake about 40 minutes in moderate oven (350 Fahrenheit).

USE CARE WITH ALUMINUM PANS

To prevent new *aluminum* pans from warping heat them slowly over an even fire. Aluminum utensils hold the heat well and are great aids in speeding up the cooking *process* but they become very hot and, for that reason, must be handled carefully. Food cooked in aluminum pans should not be left in them, since the pans easily become discolored.

HOUSEHOLD HINTS

A stiff brush dipped in furniture polish is good for cleaning reed and rattan furniture. Such a procedure not only cleans well but it gives added gloss to the furniture.

• • •

A stiff metal brush used daily on the burners of the gas, electrical or oil stove will remove any crumbs and grease which clog them up. Daily cleaning is much preferable to the weekly general cleaning which takes much longer.

• • •

Always add the juice of half a lemon to a tall glass of tomato juice if you wish the vitamin equivalent of the same quantity of orange juice.

• • •

Italians simmer tomato sauce for spaghetti over a low fire for at least an hour, using an earthen casserole. The flavor is rich without being acrid.

• • •

Plan to make as many foods as possible in the morning for evening serving. The foods can frequently be reheated for later serving and this is especially good for the busy wife during entertaining.

• • •

To broil steak for the greatest palatability, preheat the gas broiler at the highest temperature—or turn the cock on full for five minutes; place meat two inches below flame and turn once.

• • •

The water in which mild flavored vegetables have been cooked will give a finer flavor to gravy than fresh water. It is an economy, for the water contains valuable minerals.

• • •

We are told to preserve vitamins and minerals in foods today by cooking with cups, not quarts of water, using the simmer flame after the water resumes boiling. This is double economy.

• • •

Fat from a roasted goose should be poured off as soon as it collects. It should not be used in basting the goose. Instead a basting made of water to which a little butter has been added should be applied.

HONEY ADDS FLAVO TO PUMPKIN PI

If pumpkin pie is a favorite yours then you will enjoy recipe for a pumpkin pie m with honey. To one cup and a of steamed, strained pumpkin one cup of cream, one cup of one cup of honey, one teasp salt, one teaspoon cinnamon three eggs, well beaten. If spice is desired, add half teasp ginger and one-fourth teaspoo cloves. Line a plate with p paste and pour in honey pump mixture. Set plate at bottom hot oven and bake for first minutes at 425 F. Then re ple to a shelf and reduce the to 325 F. Bake until the mix is firm; this usually req about half an hour. In ser garnish each piece with a t of whipped cream with hone center, or top pie with h meringue. To make this meri place half a cup of strain granulated honey and one beaten egg-white in top of d boiler. Cook seven minutes ing with a dover egg beater. move from double boiler, bea spread as wished.

LEARN HOMEMAKING IN COUNTY SCHOOLS

Continued From Page One • • •

cate mechanics of operating a sewing machine.

When they have mastered the fundamentals, stitches are the next *step,* including the basting, outline, running, hemming, back stitch and *overcasting,* giving a knowledge of temporary and permanent stitches. Patterns, cutting of materials, fashioning of openings, different kinds of fastenings, seams and tucks, binding, mending and darning end the first semester's plan.

At the beginning of the second semester, foods and health are studied, starting with the foods needed by the growing girl, food principles, and then comes the kitchen and its planning, arranging of furnishing and care of the furnishings. After a similar study of the dining room the girls begin a study of table service, menus, marketing, calculation of cost per person per meal and finally—culminating a school year of study, the girls prepare and serve a breakfast. Generally the faculty is invited to join in the "spread."

Second Year's Work

When school opens the next fall, the girls are ready to continue the foods study, starting with food preservation and jelly making, and a review of food principles and uses. The eighth grade foods course delves further into the study, considering health habits of personal hygiene, food habits and body care.

Preparation of a luncheon or dinner follows, after the girls have studied menus, and table etiquette from the standpoint of the family table, the hostess, mother's maid or helper, and the serving of a meal artistically. At the close of the semester the study concerns hygiene in the home as to dusting, washing dishes, laundering and other phases.

Clothing again is brought into the picture in the second semester, starting with color and design as personal appearance is affected, a study of rayon, silk, woolen and cotton fabrics, and the type, suitability and esthetic qualities of the clothes the girl selects. Smocks, underwear, collon dresses and other simple projects are made.

Clothing and home problems are studied in the first semester of the ninth grade. In clothing the girls consider how to dress in good taste, the selection of fabrics by testing and clothing costs, before they begin making a garment needed or suitable for a school girl, a project which requires from two to three weeks.

Responsibility of the girl to the community, child care, home management and the drawing of house plans to scale occupy the remainder of the semester.

Cooking comes into its own again in the last half of the ninth year when, at the close of the second semester, the girls prepare and serve a dinner for their teachers or parents. Before the dinner preparations, however, weeks are spent on preserving of foods, and the various nutrition values.

Tenth Grade Studies

Tenth year girls do not include cooking in their study. The first semester they deal with clothing again, with additional work in color and design as related to costume and home decoration, the choosing of a wardrobe, and as projects, refinish furniture and make a garment.

The home and child care in the second semester round out the girls' training. In the study of the home the girls consider management, furnishing, menus, and table settings and servings for breakfast, luncheon and dinner, the etiquette of a hostess and of a guest, and the correct napery, silver and china for a formal, semi-formal and family meal. Care, food and clothing of the child are given consideration as the year draws to a close.

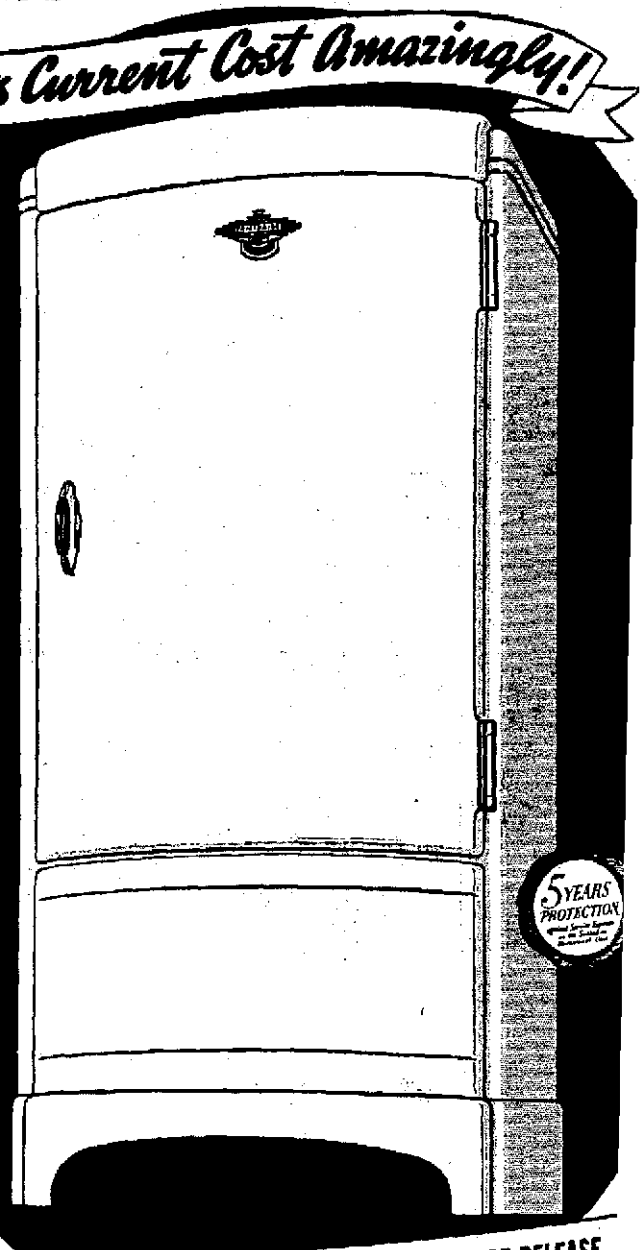
Some of the teachers in the *county schools* have favorite classroom recipes and several have accepted The Star's invitation to contribute them to the cooking school section.

FIRST SHOWING!

1937 "SUPER-DUTY" FRIGIDAIRE WITH THE METER-MISER

See this PROOF-DEMONSTRATION of ALL 5 BASIC SERVICES YOU MUST HAVE for full 1937 Value in a Refrigerator!

Cuts Current Cost Amazingly!



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Ends "Cube-Struggle" and "Ice-Famine"!

At last, the refrigerator that instantly releases all ice-trays—*and all cubes from every tray,* with the New INSTANT CUBE-RELEASE! Also freezes *more pounds of ice—faster . . . and stores 100%* more ice-cubes ready for use! Most complete ICE SERVICE ever known.

2 GREATER STORAGE-ABILITY

New 9-Way Adjustable Interior!

Good-bye to old-fashioned crowding and dish-juggling. Now you get maximum shelf space *up in front.* And Full-Width Sliding Shelves, Cold-Storage Tray, new Super-Duty Hydrators, ALL adjust like magic to suit any size or shape of food! Most complete STORAGE SERVICE ever known.

3 GREATER PROTECT-ABILITY

Keeps Food Safer, Fresher, Longer!

4-Way Protection in same cabinet! SAFETY-ZONE Cold in food compartment at all *times*—proved by new Food-Safety Indicator with Dial on the Door, always in sight. *Plus* MOIST Cold for vegetables, EXTRA Cold for meats, FREEZING Cold for ice cream and frozen desserts. Most complete PROTECTION SERVICE ever known.

4 GREATER DEPEND-ABILITY

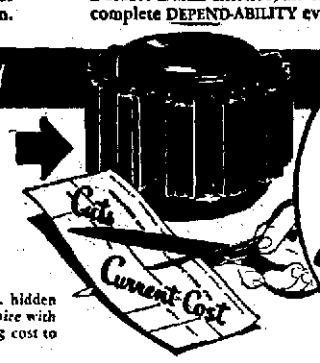
Five-Year Protection Plan!

So DEPEND-ABLE is Frigidaire's sealed-in mechanical unit that it comes to you with a Five-Year Protection Plan backed by General Motors. This, with Frigidaire's Sealed Steel Cabinet, Special Sealed Insulation, and Lifetime Porcelain or Durable Dulux exterior, all adds up to the most complete DEPEND-ABILITY ever known.

5 GREATER SAVE-ABILITY

ONLY FRIGIDAIRE HAS THE *Meter-Miser*

CUTS CURRENT COST TO THE BONE. See this *proved* by an electric meter *before you buy!* The Meter-Miser does Super-Duty at an amazing saving because it's the *simplest refrigerating mechanism ever built.* Only 3 moving parts, *including* the motor . . . permanently oiled, completely sealed against moisture and dirt . . . hidden away where you never see it or bother with it! Frigidaire with the Meter-Miser saves enough on food and operating cost to pay for itself, and pay you a profit besides!



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"Pay-as-You-Save" PLAN

BUY ONLY ON *PROOF* OF SUPER-DUTY...

The 1937 Frigidaire *is here!* And with it a *thrilling* new completeness has come to home refrigeration. In ALL 5 BASIC REFRIGERATION SERVICES the new "Super-Duty" Frigidaire with the Meter-Miser brings and *proves* completeness never before known.

Understand, this is not a *mere claim.* You get PROOF of each and every one of the 5 BASIC SERVICE-ABILITIES that make Frigidaire the *most complete* ice-provider, food-storer and food-preserver you've ever seen.

See the Proof!

See for yourself at Schaffner's how Frigidaire's GREATER ICE-ABILITY freezes more pounds of ice, faster . . . stores 100% more ice-cubes in reserve . . . releases all ice-trays, *and all cubes from trays.*

See, too, how Frigidaire's GREATER STORAGE-ABILITY ends crowding and dish-juggling! . . . how its GREATER PROTECT-ABILITY keeps food safer, fresher, longer! . . . how its GREATER DEPEND-ABILITY and SAVE-ABILITY bring amazing economies in operating cost and food bills.

Once you see these things you'll know what to buy—what to look for—how to get full 1937 value in a refrigerator. Visit the FRIGIDAIRE PROOF-DEMONSTRATION now going on at your nearest Authorized Frigidaire Dealer's *store.* And, remember, Frigidaire brings you all its "Super-Duty" completeness at the price of an ordinary refrigerator!

FRIGIDAIRE

SEE THE FRIGIDAIRE AT THE COOKING SCHOOL

ONLY FRIGIDAIRE HAS THE NEW INSTANT CUBE-RELEASE

It's in every ice-tray, in every "Super-Duty" Frigidaire. Instantly releases ice-cubes from tray, two or a dozen at a time, by simple lift of lever. Ends old-time nuisance . . . yields 20% more ice by ending faucet meltage waste. Greatest advance in Ice Convenience ever known! Come in and see its quick, easy action.

MRS. HARRIS WILL DEMONSTRATE THE 5 BASIC SERVICES OF THE FRIGIDAIRE AT THE COOKING SCHOOL.

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THE NEW FRIGIDAIRES ARE NOT EXPENSIVE EVEN WITH ALL OF THESE WONDERFUL NEW FEATURES. SEE THE FULL LINE SOON.

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Housewives Submit Tested Recipes

There follows a number of favorite recipes of housewives from Marion and vicinity submitted for publication in The Stars cooking school section Each recipe has been tested in a Marion kitchen and found satisfactory Try them

Georgia Relish

One qt of green tomatoes in salt water overnight Next morning drain and grind or chop fine with 4 or 5 ripe tomatoes 4 or 5 onions (according to size) ground fine also Then take 1 qt of vinegar 2 c sugar 1 tablespoon salt 2 tablespoons mustard 2 t celery seed 2 t of tumeric Or without 2 t salt Boil all together for 2 minutes When all is cool add 1 pint cut cabbage Put in jars and stir once a day for a week Can be canned after a week if desired

MRS M L RUOPP
R F D
Upper Sandusky O

Devils Food Cake

Four eggs beaten light 1 c sour cream 1 c sugar granulated rub from 2 t soda in sour cream 1 c soda dissolved in hot water to make a smooth paste 1 t vanilla 1 c of flour Cool one before using This makes a large cake

Icing 1 c granulated sugar dissolved in ¼ c of cream sweet or sour 3 heaping t cocoa Mix well and boil until mixture forms a soft ball in cold water Remove from fire flavor with 1 t vanilla Beat until cool enough to spread

MRS M F RUOPP
R 5 Box 197
Upper Sandusky O

Spread for Bread

One qt of pears 1 qt of apples pared and cored Take 2 whole oranges peeled and part of orange ring grind all through a food chopper together then take 1 c of sugar (granulated) and boil down like preserves and use cold on bread

MRS M F RUOPP
R 5 Box 197
Upper Sandusky O

Green Beans Baked With Potatoes and Bacon

Put required amount of peeled potatoes in bottom of small roaster or baking pan over these pour one qt of canned green beans with broth from beans Lay slices of bacon over this season to taste and bake in uncovered pan until potatoes are tender This is delicious

MRS IVA NORTHUP
Green Camp

Eggs, Swiss Style

Put 1 T of lard and 1 T butter in shallow pan sprinkle grated or finely chopped cream cheese over bottom of pan after melting shortening break required amount of eggs on cheese leave eggs whole as for frying season with salt and pepper pour small amount of cream or canned milk on eggs and sprinkle grated cheese over top and bake until eggs are set

MRS IVA NORTHUP
Green Camp O

Eggs Poached in Creamed Tomatoes

Put quart of tomatoes in shallow pan thicken with a scant teaspoon flour stir into this the required number of eggs break in oven until eggs are cooked to suit the taste serve on slices of toast

MRS IVA NORTHUP
Green Camp O

Fruit Salad Dressing

One half c of syrup from canned peaches 1 c sugar 2 eggs beaten well beaten ½ t salt 1½ t lemon juice ½ t paprika

Heat peach syrup Combine egg yolks sugar salt and paprika Add peach syrup slowly stirring constantly Cook over hot water until thick and smooth Remove from stove Add lemon juice slowly Mix thoroughly and chill

MRS NORA BAIRD
Prospect O

Cheese Biscuits

One c flour 2 t baking powder 1 T butter or lard ½ c milk ½ t salt ½ c grated cream cheese

Sift flour measure and sift with baking powder and salt Work in butter and cheese with spatulas Add milk Mix quickly and lightly Drop by teaspoonfuls on well oiled baking sheet Bake in hot oven (450 degrees Fahrenheit) 12 minutes

MRS NORA BAIRD
Prospect O

Apple Sauce Spice Cake

One-half c shortening 1½ c thick sweetened apple sauce 1 t baking soda 1 c sugar 4 eggs well beaten ½ c sour milk 2½ c flour 1 t cinnamon ½ t allspice 1 t nutmeg ½ t salt

Cream shortening and sugar Add eggs and apple sauce Beat thoroughly Sift flour measure and sift with baking soda salt and spices Add alternately with milk to first mixture Beat thoroughly Pour into well oiled loaf pan Bake in moderate oven (375 degrees Fahrenheit) for 40 minutes

MRS NORA BAIRD
Prospect O R F D

Tuna Fish with Baked Rice

One c rice 1 c thin white sauce ½ t salt 1 T butter 1 c shredded tuna fish 1 egg well beaten

Cook rice in double boiler Add butter and salt Mix lightly Line well-oiled baking dish with rice mold Cover with white sauce which has been combined with the egg Bake in moderate oven (375 degrees Fahrenheit) 30 minutes

MRS NORA BAIRD
Prospect O R F D

Lemon Cream Pie

Grated rind of 1 lemon ½ c lemon juice 2 T granulated sugar 1½ c sweetened condensed milk 2 egg

First blend together the sweetened condensed milk lemon juice grated lemon rind and egg yolks Then pour into wafer crust Cover with meringue made by beating egg whites until stiff and adding the sugar Place in moderate oven (350 F) until brown Chill before serving

MRS COPWIN BAILEY
172 N Franklin St
Pickwood O

Sandwich Spread

One c ground minced ham 1 c grated carrots 1 t sugar 2 pickles 1 c mayonnaise

MRS CLORICE PLATZ
3 1 Cherry Street
Marion O

Hot Milk Sponge Cake

One cup sifted cake flour 1 t baking powder 3 eggs 1 c sugar 2 t grated rind of lemon juice 6 T hot milk

Sift flour once measure add baking powder and sift together three times Put eggs until very thick and light and beat only while adding gradually beating constantly Add lemon juice Fold in flour alternately with hot milk mixing quickly until batter is smooth Turn at once in ungreased tube pan in moderate oven (350 F) 1 hour minutes Remove from oven and invert pan for one hour or until cold

MRS COPWIN BAILEY
172 N Franklin Street
Richwood O

White Layer Cake

Two c sugar ½ c lard 1 c sweet milk 3 c flour 2 level t good baking powder ¼ level t salt 1 t vanilla extract 5 egg whites

Beat sugar and lard until smooth add flour in which baking powder and salt has been sifted alternately with milk beat well Then add the egg whites which have been previously well beaten add flavoring Bake in buttered then floured layer cake pans for 20 minutes Two layers in 9½ in pans 3 layers in 8" in pans Banana custard filling and coconut icing are splendid with this cake

MRS FRANK RUBLE
R F D No 3
Marion O

Favorite Cake

½ c shortening 1 c sugar 1 c seedless raisins 1 c apple sauce sweetened for table use 1 t soda 1 egg 2 c flour 1 t cinnamon ½ t allspice ½ nutmeg ½ t salt

MRS EDWIN BAER
417 Park Street
Marion O

Caramel Cake

1½ c sugar ½ c butter 1 c milk 2¼ c flour 1 t baking powder flavors to taste

MRS EDWIN BAER
417 Park St
Marion O

Lemon Pie

Beat egg 1 c sugar 2 level T corn starch 1½ c water to cook

MRS EDWIN BAER
417 Park Street
Marion O

Potato Salad

Mix boiled potatoes with onion or when cold peel and dice mix with 1 small green onion or 2 large pickles 3 hard boiled eggs chopped Add ½ cup pecan meat broken

MRS EDWIN BAER
417 Park S
Marion O

Cornmeal Cake

Six eggs 2 c sugar 1 c sour milk 1 scant c butter 2 t soda 1 t baking powder

Filling—2 c sugar 1 c sweet milk Boil until thick spread on top

MRS EDWIN BAER
417 Park Street
Marion O

ANGEL FOOD CAKE

One c sugar sifted 4 times 1 c egg whites 1 c flour sifted 5 or 6 times 1 t cream tartar added to egg whites after they have been beaten a little Add pinch salt to egg whites fold in each egg white 1 spoon at a time Bake about 30 to 45 minutes

MRS EDWIN BAER
417 Park street
Marion O

Country Salad

One can salmon 1 c diced cold potatoes 1 c chopped celery 1 c left over vegetables—peas carrots cauliflower etc Salad dressing

MRS LAWRENCE HATCHER
952 Congress Street
Marion O

Mock Chicken Salad

Three cups cold roast pork 1½ t celery ½ t salt ½ t paprika Mix with salad dressing and garnish with olives

MRS LAWRENCE HATCHER
952 Congress street
Marion O

Orange Icing

Grated rind and juice of one orange 1½ c sifted powdered sugar

MRS LAWRENCE HATCHER
952 Congress street
Marion O

Potatoes cut for frying should be thoroughly dry before they are placed in the fat

Corn Bread

One egg beaten 1 c cornmeal 1 c flour 1 t baking soda 1 c buttermilk 1 t salt 1 T melted shortening

MRS EDWIN BAER
417 Park Street
Marion O

Fried Chicken

Take a 3 lb roaster but joint for serving Toast 4 slices of bread crumb fine 2 eggs beaten add 1 cup milk Cook in salt water then drain Put layer of chicken then noodles and bread crumbs until you fill roaster top with chicken salt and pepper to taste Bake in slow oven 1 hour

MRS C M TOBIN
681 Sugar Street

Sandwich Filling

One can of corn beef break up fine put 1 pt of hot water on then mix 1 T flour in ½ c thick cream 1 butter and put on fire let heat through

MRS C M TOBIN
681 Sugar Street

Grecian Corn

2 c sliced mushrooms 4 T butter 2 c fresh cooked corn 2 T butter 2 large green peppers salt White pepper

Sauté the mushrooms minutes in the 4 T of butter Add the corn (with a few tablespoons liquid) and continue cooking until it is heated through Push corn and mushrooms to one side of the pan and add 2 T butter and the green peppers cut in rings season with salt and pepper and sauté until the green peppers are soft Then mix the peppers lightly with the corn and mushrooms and serve immediately Serves 4

MRS FRANK SLATZER
750 North Main Street
Marion O

Salmon Salad

One can red salmon 1 c celery 4 medium pickles (sweet) 4 hard boiled eggs mix with salad dressing

MRS LAWRENCE HATCHER
952 Congress Street
Marion O

Scallops of Ham and Potatoes

Two c stale bread crumbs 1 c cooked minced ham 2 T flour ½ t salt c cooked diced potatoes 1 c milk 2 T fat t pepper

Melt fat and add the flour gradually Cook until it begins to bubble add cold milk a little at a time stirring constantly until thickened Add salt and pepper Add cooked diced potatoes Soak bread crumbs in water and squeeze until dry Into a buttered baking dish put a layer of bread crumbs add a layer of ham sprinkle with some of the egg yolk beaten c of each portion bake in ta

MRS C J KE
LA PUE OHIO P

Pineapple Pie

One small pineapple cream one c of sugar c of butter add yolks of two eggs and when all add beaten whites and p Place in a baked shell and in oven until the corn and are slightly brown

MRS ALBERT CO
342 South Pro
Marion, O

Apricot Upside Down Cake

½ c sugar 3 T butter in a cake when it foams add 1 egg and beat well add 1 c apricot juice 1 c flour 1 t baking powder ½ t salt Bake 50 m

FLORENCE PESLEP
Caledonia O

Whipped Cream Cake

Two c of sugar 1 c whipped cream 2 eggs 1 c sweet milk 2 c flour 1 c baking powder ½ t of vanilla the same of lemon and are slightly brown

MRS ALBERT CO
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DO YOUR SHOPPING EARLY THIS WEEK

NUTRITIOUS DISHES FROM OTHER LANDS

Continued From Page One

...version will prove popu... pound caramels in ... boiler. Add one-half ... and mix well. Pour this ... over mounds ... rice. To mold rice as ... into buttered cus... and turn upside down. ...many comes the recipe ... torte to bake in ... iron. For waffle torte, ... one-half teaspoon soda ... one-half cup finely-cut dates ... one-half cup boiling ... cool. Cream ... butter, mix ... flour and one-... together and add ... when smooth add to date ... in one-half cup finely-... and one well-beaten ... Bake in waffle iron for about ... This recipe makes ... tortes. Serve as dessert ... cream or hard sauce.

Baked Orange Recipe

From the land of the scarlet ... comes this rosy idea — ... baked oranges, in their ... You can thank a ... for this splendid ... Wash whole four medium-... and cover with cold ... in a large utensil. Boil gent-... until oranges can be pierced with ... Take from water, cut ... quarters and arrange in bak-... pan. Make a syrup of one and ... cups water, one-quar-... cup white corn syrup and two ... one-half cups sugar, boiling ... it threads (236 F.). Add ... red food coloring to give ... color. Pour over oranges, ... are completely ... Bake in oven (375 F.) for ... minutes. Oranges may remain ... and be kept in a cold ... for several days.

For another rosy recipe, peel one ripe banana and place on crisp let-tuce leaves or other greens. Serve with chopped nuts and a ruby dressing, made by mixing three parts cream cheese and two parts cranberry jelly. Beat with fork or spoon until smooth. The dressing may be covered and stored in a cold place until used.

Housewives Submit Tested Recipes

There follows a number of favorite recipes of housewives from Marion and vicinity, submitted for publication in The Star's cooking school section. Each recipe has been tested in a Marion kitchen and found satisfactory. Try them!

* * *

Spanish Steak

Grease a baking pan or casserole and place in the bottom a slice of round steak two inches thick. Slice onion to the depth of an inch over the steak. Finish to the depth of two inches with thin sliced potatoes. Dot with butter, sprinkle with salt and pepper and bake two hours.

MRS. IVA BOXWELL,
212 Blaine Ave.,
Marion, O.

Meringue Cake

Six egg whites, 2½ c. sugar sifted, 1½ t. vinegar, few grains salt, 1 t. vanilla.

Beat egg whites until stiff, add sugar, a T. at a time, beating between each addition. Add vinegar, salt and vanilla and beat constantly 20 minutes. Cover bottom of two round layer cake pans with heavy wet paper. Put in egg mixture and smooth evenly in pans. Bake in a slow oven (250 degrees F.) 45 to 50 minutes. Serve with ice cream between layers and whipped cream on top.

MRS. IVA BOXWELL,
212 Blaine Ave.,
Marion, O.

Rice Dessert

Boil ¾ c rice in 1 qt. milk for 3 hours. When done cool and add ½ pt. whipped cream and crushed pineapple. Sweeten to taste.

MRS. IVA BOXWELL,
212 Blaine Ave.,
Marion, O.

Baked Honey Custards

5 eggs, ½ c. honey, ½ t. powdered cinnamon, ¼ t. salt, 4 c. milk.

Beat eggs just enough to blend yolks and whites, add honey. Have milk brought to the scald in double boiler, stir in the egg mixture, also salt and cinnamon. Strain into custard cups, set these in pan of hot water. Bake until firm in moderate oven. Cook about 30 minutes from 350 degree to 375 degrees.

MRS. IVA BOXWELL,
212 Blaine Ave.,
Marion, O.

Apple A'la Creme Dessert

1 large red apple, 4 t. strawberry jam, ½ pt. whipping cream, 2 T. sugar, 1 t. almond flavor, 3 T. chopped almonds.

Blanche almonds by soaking in boiling water one minute. Remove brown skins and chop fine. Whip cream and add sugar and flavor with almond. Stir in chopped nuts. Put in ice box to chill. Peel and cut apple in small dice. Apportion in 4 sherbet dishes. Cover with jam. Top with whipped cream.

MRS. IVA BOXWELL,
212 Blaine Ave.,
Marion, O.

Stick Light Pie

Three eggs, 1 T. melted butter, ½ t. vanilla, ½ t. salt, 3 T. brown sugar, 1 cup white syrup, 1 cup nuts (walnuts, pecans or others)

Method: Mix all together. Put in a raw single crust and bake about an hour in a slow oven.

BESSIE W. HARPER,
Home E. Instructor, LaRue, H. S.

Fruit Ice—6 qt. Freezer

One can shredded pineapple, 1 box gelatin, 4 lemons, 3 oranges, use lemon squeezer, 3 bananas, (put through a sieve), 3½ c. sugar, water.

Method: Dissolve sugar in water and cool. Soak gelatin in cold water, then dissolve in warm water. Add to fruit. Add enough water to make 3 qt. Freeze.

BESSIE W. HARPER,
Home E. Instructor, LaRue, H. S.

Fruit Salad Dressing

Two eggs beaten slightly, 3 T. melted butter, 3 T. lemon juice, ½ t. salt. Cook over hot water until quite thick. Stir constantly. When cool add: ¼ c. powdered sugar, ½ t. celery salt, ¼ t. paprika, ½ t. vanilla, 1 cup cream whipped.

BESSIE W. HARPER,
Home. E. Instructor, LaRue H. S.

French Fried Cauliflower

Boil cauliflower in salted water until slightly tender. Drain. Roll each piece in cracker meal, then in eggs and again in cracker meal. Fry until brown in deep fat. Delicious.

BESSIE W. HARPER,
Home E. Instructor, LaRue H. S.

Pumpkin Cake

One and ¼ c. sugar, ½ c. shortening, 2½ c. flour, 1 c. pumpkin, ½ c. sweet milk ½ c. nutmeats, ½ c. raisins, 2 eggs, 3 t. baking powder, 1 t. soda, ½ t. cinnamon, ½ t. ginger, ½ t. nutmeg, ½ t. salt.

Cream sugar and shortening, add eggs and mix thoroughly. To this mixture add flour, pumpkin, sweet milk, nut meats, raisins baking powder, soda, cinnamon, ginger, nutmeg, and salt. Bake in two layers. Bake in moderate oven. Frost when cool. A seven minute icing makes it very good.

JACK QUELINE LAUCHER,
309 Cherry street,
Marion, Ohio.

Mahogany Cake (Red)

One and one-half cups sugar (granulated), ½ c. butter, ½ c. cold coffee, ½ c. hot coffee, 3 eggs, 1 t. soda, ½ t. baking powder, ½ c. cocoa, 1 t. vanilla, 2 c. cake flour (sifted, then measured), pinch of salt.

Method: Cream butter well with hands. Add sugar gradually and continue to cream until frothy. Dissolve cocoa in hot coffee and allow to cool. Dissolve soda in cold coffee. Separate yolks and whites. Add yolks to creamed mixture, then sift flour, salt and baking powder together. Add alternately with coffee mixtures. Add vanilla and stir well. Beat egg whites stiff and fold into batter. Bake in layers in moderate oven 425 degrees for about 25 minutes.

BESSIE W. HARPER,
Home Economics Instructor,
LaRue High School.

WRITER FIGHTS FAT, GIVES FOOD HINTS

Continued From Page One

fold in the stiffly-beaten egg whites. Cut the bread into halves, diagonally, and dip the slices, one at a time, into the eggs. In a frying pan melt a good-sized lump of butter. When the bottom of the pan is well coated with the melted butter, drain the bread and fry on both sides until light brown. Keep slices hot in a heated oven. Serve with butter and jam, or powdered sugar and *berries*.

For an individual serving of omelet Monaco, slice half a canned peach, and let it stand for a while. Melt a little butter in a small frying pan and, when the butter is hot and the pan well coated, add one beaten egg to which one teaspoon sugar has been added. Cook over a slow flame until the omelet has been set, and then add the peach sliced and well drained. Fold the omelet and slip from pan onto a heated plate. Dust slightly with powdered sugar.

HOUSEWIVES BENEFIT FROM IMPROVEMENTS

Continued From Page One

the old conveniences, the flour bin being slightly smaller. Plenty of shelf space and drawers for pots, pans and cutlery are provided. The new table tops on the cabinets are of stainless porcelain which resists acid fruit and vegetable juices.

The extra cupboards are constructed with separate doors for each shelf, thus guarding against warping of the doors. Stools for the cabinets when turned upside down become step ladders. Another new and strange device for the housewife is a combination chair, step ladder and ironing board which is actually an attractive and useful piece of furniture.

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New Ideas To Save Time, Labor and Energy

FACTS ABOUT FOOD FOUND IN HISTORY

More Legends and Odd Customs Concern Bread Than Any Other Edible.

It is interesting to check historic records and note the many strange customs associated with food in the past and present.

Because bread is an almost universal food, we find more legends and ceremonies centered around the use of bread than any other item of food.

In early England, the freshness of the bread received depended entirely on caste.

The Royal Family had fresh bread and the nobility received their supply the next day. The gentry had three-day-old bread, and the peasants had to eat it four days old.

The expression "below the salt" is a reminder of the Merrie England days when a great salt cellar on the long tables marked the dividing line between guests of high and low degree. Commoners were always seated below the salt.

Many customs are still in vogue in the countries of the Eastern hemisphere where bread plays an important part.

The Russians still offer guests bread and salt. In Austria, they hand the guest a loaf and a knife to cut himself the first slice—a gesture of respect and hospitality.

In some sections of Austria a quaint marriage custom still persists. When a couple married, the first crusts, or "heels" of the loaf were saved for good luck. They were placed in a jar and preserved in families for centuries.

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HOUSEHOLD HINTS

Windows which provide plenty of light and a pleasant view do much to make a kitchen cheery and comfortable for the homemaker. Growing plants or a bird in a cage inside the kitchen, or a feeding tray for birds placed outside are added attractions. A comfortable stool or a cushioned chair will make culinary tasks much easier.

• • •

A table on rollers is a great aid to kitchen convenience. Placed near the refrigerator it is handy for quick service. It may also be wheeled to other parts of the kitchen and even into other rooms. Rollers may be placed on tables which do not have them.

• • •

When you buy sheets sew tapes on them on which the sizes of the sheets have been marked in indelible ink. Doing so will be a great help in identifying the various sizes of sheets.

• • •

A winter garden in a shallow bowl makes an interesting dining-table centerpiece. It is especially appealing to youngsters, since the growth of the garden is almost certain to provide nature study conversations at the table.

• • •

Washable glazed chintz curtains are a new note for the bathroom or kitchen which needs brightening. Because they may be sponged off they are very practical, as well as decorative.

• • •

Here's a hint to mothers of small babies: You'll save much backbending if you have a board made to fit over one-half of the family bath-tub. If the baby is small enough to require a portable tub when he's bathed, try placing the tub itself on a board. Then you can bathe him while you're in a comfortable standing position. A chair placed nearby will also save much arm-reaching.

NOVEL SOUPS PROVE SUCCESS

Dutch Apple Cake Also Among New Recipes for 1937.

Here is another batch of grand recipes, all tried and tested and declared good. Start off with a soup, cream of mushroom, quite out of the ordinary and well worth the extra trouble. Wash well one-half pound sweetbreads and allow to soak in cold, salted water for one-half hour. Drain off this water and add two cups fresh water. Add to this one stalk celery and one small onion, cut into large pieces, then simmer for an hour. Remove cooked celery and onion. Save one and one-quarter cups stock for the soup and cut the sweetbreads into small pieces, removing all membranes. Chop contents of one can mushrooms into small pieces and reserve two-thirds cup of their liquor. Scald one pint coffee cream and add, together with liquor from mushrooms and stock from sweetbreads, one tablespoon lemon juice, two tablespoons butter, one-eighth teaspoon each of pepper and celery salt and one teaspoon salt. Bring to boiling point.

Dutch Apple Cake

Next try a gorgeous Dutch apple cake, one of the best. Sift two cups pastry flour (sifted before measuring), three teaspoons baking powder, one tablespoon sugar and one-half teaspoon salt together. Add four tablespoons butter, mixing it in with a fork. Beat one egg and add to it two-thirds cup of water. Add this mixture to dry ingredients to make a soft dough. Spread dough one-half inch thick in a greased pie plate or baking pan. Pare, core and cut four apples in eighths. Press into dough, placing the pieces close together. Dot with butter. Mix one-half cup sugar and two teaspoons cinnamon together and sprinkle on top of apples. Bake in pre-heated oven at a temperature of 375 degrees for 25 minutes. Serve with hard sauce, cream or lemon sauce.

BOLOGNA AS GARNISH.

Sliced bologna is a good garnish for tomato aspic salad. It is especially tempting when served with cocktails. Another appetizing salad to serve with cocktails may be made by peeling tiny tomatoes and stuffing the centers.

CLEANING SHOES.

Brushing dump suede shoes does not help remove stains from them. Allow the mud—or other stain—to dry. Then apply a stiff brush.

CARROTS ARE BETTER YOUNG AND TENDER

Carrots are healthful, and the wise housewife uses young, tender carrots to make many tempting and nutritious dishes. To make a nice carrot fricasse, cook young, tender carrots very slowly in a frying pan with a piece of butter. When about three-quarters done, add a slice or two of streaky bacon, cut in very small pieces, and a little chopped parsley and finish cooking altogether. Season when ready for the table.

For a very tasty and good salad, here's a recipe given by an English film star, now in Hollywood. Choose firm carrots. Wash well, scrape off outer skin and grate as many as required, allowing one heaped tablespoon for each person. Serve on crisp lettuce leaves with a dressing of honey and lemon juice. To prepare this, mix well together two tablespoons of lemon juice and one tablespoon of honey.

FURNITURE CLEANING OFTEN NECESSARY

Here Are Some Suggestions Likely To Be Helpful in Brightening Things Up.

Furniture often needs a thorough cleaning. Particularly it should be freshened before it is refinished.

For such a cleaning, dampen a cloth with benzine and wipe the furniture in straight strokes, stroking up and down in the same direction.

To make a good furniture polish, put two tablespoons of benzine into a bottle of liquid floor wax. Shake well. Rub the furniture with this combination and let it stand 10 minutes before polishing vigorously. This gives a new finish to furniture.

Another effective home polish is made from equal parts of turpentine, vinegar and linseed oil.

White spots on varnished furniture, caused by heat or moisture, can be removed by rubbing with a cloth dampened with alcohol. Care must be exercised not to make the cloth too wet, and the spot must be rubbed until it is dry.

As the alcohol evaporates quickly, the rubbing does not have to be continued very long. If the article has been revarnished, or is heavily coated with varnish, more alcohol must be used and rubbing must be kept up longer.

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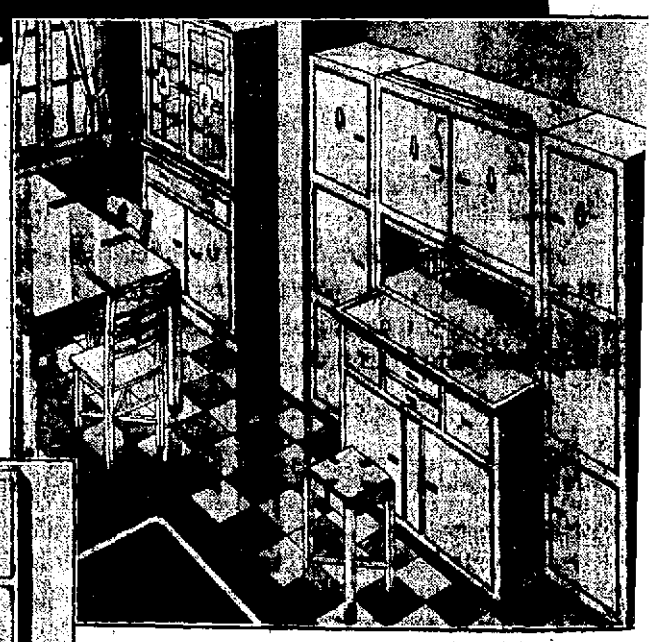
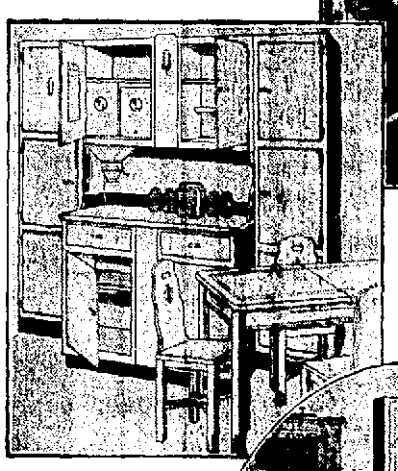
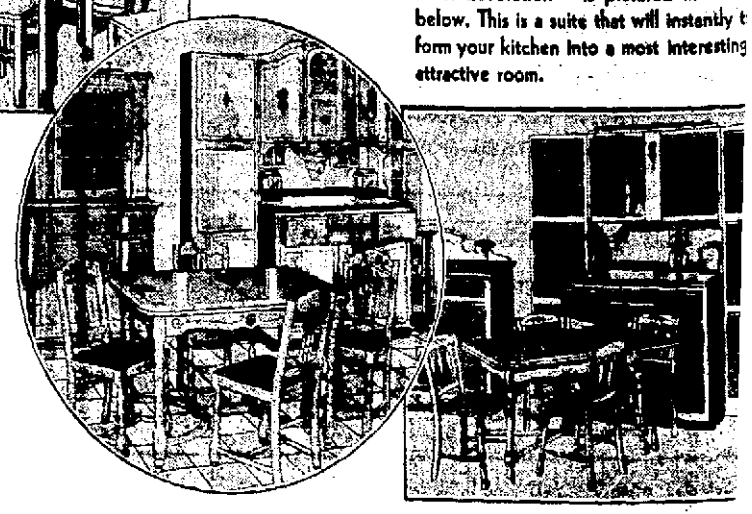
THAT'S what you'll say when you see these four matched Hoosier Groups now on display for your inspection. Cabinets and companion pieces are new in design, yet retain the special features which have made Hoosier products famous. The pieces in each group are designed, finished and decorated to match. All suites are specially priced for this event and may be had on terms to suit your convenience.





THE suite pictured above is in Pearl Oak—a new and beau finish developed by Hoosier—which has the appeal of W Enamel with the wearing qualities of Oak finishes.

A beautiful suite, built along basic English lines with multi- floral decoration—is pictured in the below. This is a suite that will instantly t form your kitchen into a most interesting attractive room.



WHITE ENAMEL, always popular in kitchens, takes on new life in this beautiful suite. Cabinets and companion pieces have brilliant red pulls and a pleasing touch of red appears in the decorations of the breakfast room pieces.

Maple with Bone-White will prove one of the most popular finishes this season. A touch of brown and silver in the decorative motifs brings out the full beauty of this pleasing combination.

We urge you to visit our store during this special showing these beautiful kitchen suites—the pick of the furniture sho

Shown also at the Cooking School

SCHAFFNER'S
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Nationally Known Lecturer With Proven Ideas

Housewives Submit Tested Recipes

...ves a number of fa... ...s of housewives ... and vicinity sub... ...ublication in The ... school section ... has been tested in ... kitchen and found sat... ... Try them

Devil Food Cake

...ter 2 c. brown ...ard ¼ c. flour ...our milk ½ c. ... soda, 1½ sq... ed (or ½ c. cocoa) ... baking powder ... add one c. sugar ...ming mixture thor... gs until light add ...sugar to eggs mix ...egg mixture to the ... and sugar and ...our once measur... and baking powder ... Then add to the ...ternating with the sour milk. Into the boiling water stir the soda and the melted chocolate or cocoa and beat well ... The cake mixture. Add vanilla. Bake in three small or two large layers. Bake for 20 minutes (350 degrees Fahrenheit). Spread a white icing between layers and on top and side of cake.

MRS. JACOB BOLINGER,
259 Pearl Street,
Marion, O.

Dried Apricot Preserves

One lb. dried apricots, 1 small can pineapple, 1 whole orange, 6 lbs. sugar.

Soak apricots over night in enough water to cover. Next morning extract juice from orange, remove seed and grind rind and pulp. Add orange juice, pineapple and sugar. Mix with the apricots and the water in which the apricot have been soaked. Cook until a thick syrup is formed. This makes a delicious preserve and syrup for waffles and hot biscuits.

MRS. JACOB BOLINGER,
259 Pearl Stree
Marion O

One Egg Muffin

One and one-half c. flour, 1 T. sugar, 3 t. baking powder, ½ t. salt, 1 egg, 1 c. milk, 1 t. melted butter.

MRS. EDWIN BAER
41 Park Street
Marion O

Sponge Cake

Six eggs, 1 c. sugar, rind of ... lemon, 2 T. lemon juice, 1 c. flour, 1 t. baking powder, ... t. salt.

MRS. EDWIN BAER
41 Park Stree
Marion O

Apple Sauce Cake

One-half c. butter, 1½ c. apple sauce sweetened, 1 c. sugar, 2 level t. soda dissolved in apple sauce, 1 c. raisins, 1 c. nuts, 2 c. flour sifted, 1 egg, ½ t. cloves, ½ t. allspice, pinch of ginger.

MRS. EDWIN BAER
41 Park ... et
Marion O

Quick Coffee Cake

One-fourth cup butter, 1 egg, ½ c. sugar well beaten, 2 c. flour, 3 t. baking powder, ... t. salt, 1 c. milk, sugar, cinnamon, butter.

Cream the butter, add sugar and egg and mix together. Add the flour sifted with baking powder and salt and add alternately with milk to the first mixture. Pour batter into greased cake pan. Sprinkle with sugar and cinnamon and dot with butter. Bake in a moderate oven, 375° F. until brown, or about 25 minutes.

MRS. P. J. HABERMAN
493 N. State Stree
Marion O

Prune Cake

Two-thirds c. butter, one-third c. sugar, 3 eggs, 1 c. sour milk, 2 c. and spoonful flour, 1 c. stewed prunes, 1 t. soda, sprinkle cinnamon, nutmeg and a little salt, 1 t. baking powder.

FLORENCE RESLER
Caledonia O

Pumpkin Cake

One fourth c. butter, ½ c. sugar, 3 egg yolks, ½ c. milk, 2 c. flour, 1 c. pumpkin, cold, 2 t. baking powder, 1 t. orange extract.

FLORENCE RESLER
Caledonia O

Banana Cake.

½ c. brown sugar, ½ c. whits sugar, ½ c. lard, 3 T. milk, 2 eggs, 1 c. mashed bananas, 1½ c. flour, 1 t. baking powder, ½ t. soda, pinch salt.

FLORENCE RESLER
Caledonia O

Snow Ball Cake

Two c. sugar, ½ c. butter, whites of four eggs, 1 c. sweet milk, 2 t. baking powder, 3 c. flour, flavor to salt taste.

FLORENCE RESLER
Caledonia O

Cookies

Two pt. brown sugar, 1 pt. lard, 1 pt. sour milk, 1 t. soda, pinch salt, flour to thicken.

FLORENCE RESLER
Caledonia O

Cake

One egg, 3 t. baking powder, 3 T. butter mixed and melted, 1 c. sweet milk, 2 c. flour, pinch salt, ½ to ¾ c. sugar. Bake in two pie tins. Pour melted butter on top, sprinkle sugar rather thin and dust cinnamon on top.

FLORENCE RESLER
Caledonia O

Plain Cake

One fourth cup shortening, 1 c. sugar, 1 egg, 1 t. flavoring, 1 c. milk, 2 c. sifted pastry flour, 2 t. baking powder, ½ t. salt.

Sift flour three times with baking powder. Cream butter, add sugar, flavoring and beaten egg, add dry ingredients alternately with milk. Bake in loaf pan in moderate oven.

MRS. CHARLES P. ACKERMAN
360 Silver Street
Marion O

Ginger Cakes

One pint baking molasses, ½ pint of cold water, ½ pint of lard, 1 T. ginger, 1½ t. soda, flour to roll.

MRS. P. J. HABERMAN
493 N. State Street
Marion O

White Cake

One third lb. butter, 1½ c. sugar, 3 c. cake flour, 4½ t. baking powder, ½ t. salt, 1 t. vanilla, 4 egg whites.

Cream sugar, salt and butter until creamy, then add milk and flour alternately, add baking powder with last flour, then add vanilla and fold in beaten egg whites. Bake about 25 minutes at about 375 F.

MRS. CHARLES P. ACKERMAN
360 Silver Street
Marion O

Butterscotch Tapioca

One pt. milk, ½ c. brown sugar, 3 T. tapioca, ½ t. salt, 1 egg, ½ t. vanilla, 1 T. butter.

Scald milk, add tapioca and cook until transparent. Mix sugar, salt and beaten egg. Add part of hot tapioca mixture to egg mixture. Mix thoroughly and cook until egg thickens. Add vanilla and butter after removing from fire.

MRS. CHARLES P. ACKERMAN
360 Silver Street
Marion O

Cottage Pudding

¼ c. shortening, ½ c. sugar. Blend well and add 1 well beaten egg. Add 1¼ c. flour alternately with ¾ c. milk, 3 t. baking powder, ½ t. salt, 1 t. vanilla. Sprinkle white sugar over top and bake 40 minutes at 375 F.

MILDRED RITNER
Marion R. D. 5

Tast Tea Tarts

Use graham or soda crackers—as many as appetites call for (as they are very good). Lay them on a baking sheet. Slightly dampen with water the bottom of each marshmallow, place in center of cracker, slash the top of marshmallow with a wet paring knife. Into this cut tuck a small piece of butter. Slip sheet in medium hot oven for five minutes. The butter will have melted, forming a small hollow in the center of each marshmallow. Into this drop ¾ t. red raspberry or strawberry jelly and serve either hot and puffy or when cold.

MRS. CLYDE CROMAN
346 Mark Street
Marion O

Potato Hot Dogs

Make as many of these as appetites call for. Take medium sized potatoes and with the knife you use to core the whole apple, core the center out of each potato. Into this round hole place a wiener. Place in a baking dish with potatoes ½ covered with water. Bake until potatoes are done. These are very good made with little sausages.

MRS. CLYDE CROMAN
346 Mark Street
Marion O

Valentine Cake

Three c. sifted cake flour, 3 t. baking powder, ½ t. salt, ½ c. butter or other shortening, 1½ c. sugar, ½ c. milk, ½ c. water, 1 t. vanilla, ¼ almond extract, 3 egg whites stiffly beaten.

Sift flour, salt, baking powder 3 times. Cream butter thoroughly, add sugar and cream until light and fluffy. Add flour alternately with liquid, beat after each addition until smooth, add flavoring. Fold in egg whites. Bake in two greased 9 in. cake pans in moderate oven 20 minutes. Put layers together and cover top and sides with a white frosting. Decorate top with border of tiny red cinnamon candy hearts and a heart of candies in center of cake.

MRS. CLYDE CROMAN
346 Mark Street
Marion O

Peach-Cream Pie

Two eggs, 2 T. corn starch, ½ c. sugar, 2 c. milk, 1 t. vanilla, pinch salt, small lump butter. Cook until it thickens, pour ½ in a baked rich pie shell. Place layer of fresh or canned peaches over this, then put balance of cream custard on peaches. Over this put meringue of the egg whites. Brown light golden brown in oven. This is very good with strawberries or raspberries.

MRS. CLYDE CROMAN
346 Mark Street
Marion O

Stuffed Green Peppers

Cut just a little off the top of peppers. Stuff with ½ lb. hamburg, ½ lb. sausage, 1 small onion, 6 rolled crackers, 1 egg, pinch salt and pepper to taste. Mix well and stuff peppers. Place in pan open end up and bake until meat is tender. Place in pan. Fills half full of water. Very good.

MRS. CLYDE CROMAN
346 Mark Street
Marion, O

HOT RIPE OLIVES

Hot ripe olives heated in their own liquor make a novel and delicious relish. Surprise your guests by using them as a garnish on a meat dish. Rub the saucepan with garlic and add a little salad oil and vinegar to the liquor before heating. Simmer the large ripe olives about three minutes.

Kline's Economy Cotton Shop

Located On Balcony
HOLLYWOOD PRE VUE FROCKS
KLINE'S PRESENT A ★★★★ FEATURE OF SPARKLING HOLLYWOOD AND OTHER FRESH NEW SPRING WASH FROCKS AT—
98¢
All Sizes 14 to 52
★ New Swing Skirts—
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These High-Styled Frocks are Made of Fine Quality
VAT DYED PERCALES & BROADCLOTHS
in Dots—Stripes—
Florals—Plaids—
Checks—Novelties
EVERY DRESS IS GUARANTEED NOT TO FADE
Mrs Bertha M Harris home economist conducting the Cooking School will have the ushers modeling cotton frocks from Kline's each day
Kline's

Sugardale

meats chosen by expert home maker

At the Star Cooking School which opens tomorrow Mrs Harris has chosen Sugardale meats as the only ones to be used during the four days of lectures and demonstrations. There was a reason for this choice—

Sugardale meats are superior foods—their quality never varies from the best.

Sugardale meats are carried by the most reliable dealers in Marion—dealers on whom you can depend.

Visit the cooking school—hear the interesting lectures on foods and their appetizing preparation. Hear what an expert Home Economist can tell you about making meals interesting, how to balance diets and make your family enjoy them. You'll come away with lots of new ideas and menus.

Sugardale

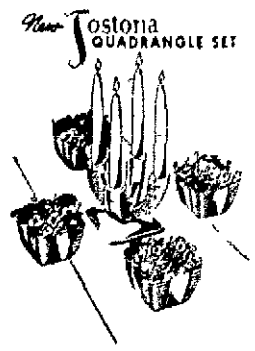
Luncheon Meats	Baby Beef
Ham	Pork
Bacon	Veal

"Too Lovely for Words"

"It is hard to realize that such lovely creations can be designed into glassware and silverware. Mr Carroll showed me some new patterns that were breath-taking and yet for all their beauty, I was amazed at the reasonable prices. Marion should be proud of a store like Carroll's. All their merchandise is of the highest quality and latest styles."

MRS BERTHA M HARRIS

Carroll's Have Everything To Make Your Table Complete



It takes more than food to make an attractive table. Carroll's have a fine selection of glassware and silverware, and they'll gladly give you scores of hints on table decorations. Come in, look over this fine stock of quality merchandise, and learn how inexpensive it is.

GLASSWARE ... *Fostoria ... Heisey ... Hawkes*
STERLING SILVER ... *Gorham ... Rogers' Lunt and Bowlen*
SILVER PLATE ... *Gorham ... Community ... Rogers 1847 ... Holmes and Edwards*
HOLLOW WARE ... *Gorham ... English Sheffield Reproductions*
CHROME ... *Chase ... Manning Bowman*

Look For Carroll's Booth At The Cooking School

Carroll's

FAMOUS FOR DIAMONDS

172 West Center Street.

The Courtesy Of An Account Is Available

Pupils Use These Recipes in City Schools

Teachers of home economics in the city schools selected some of the tested recipes which are used in the regular classroom cooking and which they believe Marion cooks will find interesting and easy to prepare.

The recipes follow:

Economical Cottage Pudding

One cup sugar, ½ c. milk, 2 t. baking powder, 3 T. melted butter, 1 egg, 2c. flour (or 1¾).

Cream butter and sugar. Add egg. Add milk and dry ingredients alternately. Put in baking powder last. Bake in a moderate oven until done.

Frozen Fruit Salad

One No. 2 can mixed fruit, 1 orange, 1 lemon, 10 to 15 marshmallows, ½ pt. whipping cream.

Drain the fruit. To the juice add 1 egg yolk, 1 T. corn starch and the juice of the lemon and orange. Cook until thick. When cool add this custard to the fruit and marshmallows. Fold in whipped cream and freeze. Stir once or twice before freezing to keep the fruits from sinking to the bottom.

Sweet Pickles

Cut 8 lbs. large pickles lengthwise. Soak three days in salt water strong enough to float an egg. Then 3 days in clear water. Simmer 2 hours in very weak vinegar and a chunk of alum size of a walnut. Make a syrup of 1 qt. sour vinegar, 3 lbs. granulated sugar, 1 oz. stick cinnamon, 1 oz. allspice, 1 oz. celery seed. Add pickles and boil three minutes.

Eggs a la Goldenrod

Three hard cooked eggs, 5 slices of toast, 2 T. butter, 2 T. flour, ¼ t. pepper, 1 c. milk, ½ t. salt.

Make a thick white sauce with the last five ingredients. Chop the whites of egg finely and add to the same. Pour some over toast and garnish with egg yolk which has been forced through a strainer.

Twin Mountain Muffins

One-fourth c. butter, ¼ c. sugar, 1 egg, ¾ c. milk, 2 c. flour, 4 t. baking powder.

Cream the butter, add sugar and egg well beaten, sift baking powder with flour and add to the first mixture alternating with milk. Bake in buttered gem pans 25 min.

Quick Coffee Cake

Four T. shortening, ½ c. sugar, 1 egg, ½ c. milk, 2 c. flour, 2 t. baking powder, ½ t. salt, ¼ t. nutmeg.

Cream shortening and sugar, add egg, beat well. Add milk and flour with baking powder, salt and nutmeg alternately. Cover top with ¼ c. flour, 1 T. fat, ½ c. sugar, 1 t. cinnamon. Rub flour and fat together in small crumbs, add sugar and cinnamon. Sprinkle all over top of coffee cake and bake in moderate oven (350 F.) for 30 minutes.

Uncooked Fudge

One pound milk chocolate melted in top of double boiler. To this add 3 T. cocoa. Remove from fire. Stir in 1 can Eagle Brand sweetened condensed milk. When mixing add 1 t. vanilla. When thoroughly mixed pour into buttered pan and mold. Nuts, etc. may be added if desired.

Hot Cross Buns

One cup scalded milk, ¾ t. salt, ½ c. sugar, ½ c. shortening, 1 yeast cake, ¼ c. warm water, scant 1 c. raisins, about 4½ c. flour, 2 egg yolks, 1 egg white.

Step 1—Add scalded milk to salt, sugar and raisins. When lukewarm add yeast, 1½ cups flour. Beat well, let rise till very light.

Step 2—Add eggs, raisins and flour, knead slightly and let rise till double in bulk.

Step 3—Roll out dough to 1 inch and cut. Put on greased pan.

Step 4—Glaze surface with little egg, put X on top of each bun.

Step 5—Fill cross with frosting.

Seven Minute Frosting—Put 2 T. egg white in double boiler, 1 c sugar, 3 T. water. Mix before putting on fire. When water in boiler begins to boil put in mixture and beat with egg beater from 5 to 7 minutes. Take off stove, add vanilla and continue beating for few seconds. Spread in crosses on the buns.

Creamy Candy Bake

Three cups sugar, ¾ T. vinegar, 1 T. butter, ½ T. salt, 1 c. boiling water, 1 T. cream.

Combine sugar, butter, cream, vinegar, salt and then add boiling water. Mix thoroughly. Cook at 238 F. or until the syrup forms a soft ball. Stir occasionally until thoroughly dissolved. During cooking wipe side of pan with piece of wet muslin wrapped around fork to remove sugar crystals. Take from fire and pour on unbuttered plate. When cool beat until mixture can be gathered into soft ball. Knead until smooth and creamy. If mixture begins to harden before smooth, add a little cream and continue kneading. May let stand a few days. If hard, add cream; if sticky, add confectioner's sugar and knead.

Old Fashioned Sugar Cookies

Two and one-fourth cups sifted flour, 1½ t. baking powder, ¼ t. salt, ½ t. nutmeg, ½ c. fat, 1½ t. grated lemon rind, 1 c. sugar, 2 eggs well beaten, 1 T. cream.

Sift flour once, measure, add baking powder, salt, and nutmeg and sift again. Add lemon rind to butter and cream thoroughly. Add sugar gradually, and cream together until light and fluffy. Add eggs and cream; then beat thoroughly. Add flour gradually and blend. Chill until firm enough to roll. Roll on slightly floured board. Cut and sprinkle with sugar. Bake on ungreased baking sheet in hot oven 10 minutes.

Chocolate Walnut Dollars

Two and one-fourth cups sifted flour, 1½ t. baking powder, ½ t. cinnamon, ½ c. soft fat, 1 c. sugar, 1 egg, slightly beaten, 1 T. milk, 2 oz. bitter chocolate, melted; ½ c. walnut meats, chopped; 1 t. vanilla.

Sift flour once, measure, add baking powder and cinnamon, and sift together again. Combine remaining ingredients, then add flour, mixing well. Shape in 2-inch roll, wrap in waxed paper; chill thoroughly. Cut in thin slices. Bake on ungreased sheet in hot oven 8 minutes.

Cream Caramels

Two cups sugar, few grains salt, 2 c. corn syrup, ½ c. butter, 1 tall can evaporated milk, 1 t. vanilla.

Stirring occasionally, boil sugar, salt and corn syrup rapidly to 245 F. Add butter and milk gradually so that the mixture does not stop boiling at any time. Cook rapidly to firm ball stage 242 F. Stir constantly because the mixture sticks easily at the last. Add flavoring and pour into a buttered pan. Cool thoroughly before cutting. Cut with a heavy, sharp knife with a saw-like motion. About twenty-five minutes are required for cooking.

Orange Doughnuts

Two T. fat, ½ c. sugar, 2 eggs, 2 c. flour, ¼ t. salt, 2 t. baking powder, ½ c. orange juice, 2 T grated orange rind.

Cream shortening and sugar until well blended. Add well-beaten eggs. Sift all dry ingredients together and add alternately with the orange juice. Drop with a teaspoon into hot fat 375 F. until nicely browned. Roll in either powdered sugar or granulated sugar. Makes three dozen small doughnuts.

Sweet Potatoes in Orange Shells

Cook sweet potatoes in salted water until very tender. Mash or force through ricer. Season with brown sugar, butter, and orange juice. Pile lightly in half orange shells. Place in broiler until peaks of potatoes are delicately browned.

Rice and Cheese

Place alternate layers of cooked, salted rice, and grated cheese in buttered baking dish. Continue until dish is filled. Add milk to half depth of rice and cheese mixture. Top with buttered crumbs and brown crumbs in moderate oven.

CITY HOSPITAL MENU PLANNING EFFICIENT

Continued From Page One

patients being treated for chemic, kidney ailments, diabetes and other ailments. Soft diet consists of cream soups, custards, jellies and toast, while liquids come under the heading of milk, and fruit juices for the patients who are "real" sick. Patients who are well enough on the road to recovery to be interested in foods are given a choice of selections from the menu. Miss Parker plans her menus a day ahead and supervisors of each floor are given a menu the evening before they are to be served. "Light diet," Miss Parker explains, means that meat and pastries for the most part are laboosed.

Systematic Planning

Planning the menus means marketing for fresh vegetables and fruits daily, and Miss Parker figures her cost by using the cafeteria system of "price per dish." Meats, she explained, are figured separately.

Hospital patients are just like sick folks in the home, the job of a dietician disclosed. "If a patient doesn't like the food he is served, we fix something that does please him," Miss Parker said in response to a question of "do patients ever grumble about their food?" Contrary to the old saying that when a sick person is recovering he is cross, Miss Parker explained that after the patient begins to recover there are no complaints in regard to the meals.

Part of the dietician's job is to keep an eye on the trays which go to the various floors. A trip through the kitchen found rows and rows of attractive trays with the dishes in a matching pattern of gay red flowers and green teapots, a crisp white cloth and equally attractive service. The patient may make his own tea, (each tray carries a tea ball) Miss Parker explained, as no two persons like tea made just exactly the same strength. The dishes are thoroughly sterilized, the steam tables immaculate, and there are rows and rows of cupboards to say nothing of the racks of utensils, all of which are used daily in the busy program of feeding ill patients, and hungry, busy nurses and employes.

One Day's Menu List

An idea of what the hospital menu includes may be had from the following list made out for Thursday of last week:

Breakfast—oranges, toast, coffee, cereal, scrambled eggs, jelly; dinner—chicken croquettes, sauce, peas, brown potatoes, beet pickles, green beans, prune whip, coffee; supper—liver and bacon, baked potatoes, peaches, tea, endive and bacon dressing.

Soft diet — breakfast, oranges, cereal, toast, coffee, eggs coddled, jelly; dinner, cream soup, crackers, toast, coffee, prune whip; supper—broth, crackers, baked potatoes, toast, tea, peaches.

Liquid diet — breakfast, orange juice or coffee; dinner, cream soup, coffee; supper, broth, tea, jello.

EXHIBITS TO MARK SCHOOL SESSIONS

Continued From Page One

for a photography booth with all that is new in equipment and information.

With modern refrigeration making it possible for the housewife to purchase in quantities instead of the day by day supply of her grandmother's time, there is being arranged today a dairy booth where will be found milk, butter, ice cream and other products, and a fund of information regarding their care and preservation.

Bananas and the part they play in the feeding of the present day family will be found an interesting study at one of the booths, and another will be devoted to a display of cured meats, crackers and other foodstuffs which may be purchased in quantities and stored without fear of spoilage.

In addition to the displays the women will have an opportunity of glimpsing the 1937 spring fashions in house dresses which will be worn by the corps of four usherettes as they usher the patrons to their seats, distribute menus, collect questions during the query hour and attend to scores of other duties throughout the afternoon.

Star Auditorium Redecorated for Cooking School

Paint brushes, scrub brushes, brooms, mops, buckets and dust cloths were pressed into service by workmen who for the past several weeks have been busily engaged in preparing The Star auditorium for the opening of the annual cooking school.

The result should graciously pass the critical inspection of a model housewife. Walls, ceiling and woodwork have taken on brighter hues under the expert paint brushes of the workmen, while floors, chairs and equipment have all undergone a thorough cleaning process.

The walls are of a deep ivory shade which blends well with the darker mahogany woodwork, and the spacious room today has a bright newness which spreads life and color to the entire surroundings. The auditorium has been so arranged to provide accommodations for the innumerable visitors expected to attend the annual school.

Special care was taken in arranging the seats, so that they would be placed in the best position for the visitors to see and hear the cooking demonstration and lectures, which will be given from the stage. New draperies were added to the stage equipment and a short extension was erected at the front of the stage to assure ample demonstration space.

VARIOUS USES FOR OLIVE OIL

Olive oil has many uses besides its necessary two-thirds' place in the French dressing. Italian cooks can teach us much on using olive oil to enhance the flavor of most vegetables.

Did you know that a tablespoon of olive oil added to a dish of baked beans, before placing them in the oven, will improve the flavor and make this cold weather dish more digestible.

A few drops of olive oil rubbed on the roasting fowl also will help to bring that rich golden-brown shade.

GILT FRAMES

There are several ways to clean spoiled gilt frames. Touch them up with a tiny camel's hair brush dipped in white of egg. Or sponge the frames with oil of turpentine, only dampening the sponge enough to remove the dirt. Leave the frames to dry; do not wipe them.

Mildew can be removed from leather by applying vaseline and rubbing with a soft cloth.

FLAVORED POTATOES.

A little orange juice and grated orange rind sprinkled over the top of mashed sweet potatoes gives them a different and pleasing flavor.

SCRAPING CHIPS ENAMEL.

Never use a sharp instrument for scraping a washbowl, stove or other porcelain or enamelware article. Such an implement is sure to chip or break off the enamel.

SALADS THAT WILL HELP GIVE NEEDED VARIETY TO MEALS

Here is a batch of salad recipes. Dieticians are always stressing the importance of variety in meals and the vital need for the correct amount of vitamins. Salads contain vitamins, salts and minerals and are piquant and delightful—or at least they can be. We hope that the following suggestions will prove useful.

For a carrot salad, arrange a ring of cold, cooked carrot slices on lettuce leaves for each serving. Place a ball or piped rosette of cream cheese in the center and sprinkle with grated raw carrot. French dressing is best with this.

Our favorite recipe for potato salad calls for layers of sliced potato, hard-boiled eggs and beetroot. Scatter over some capers and minced parsley and serve with French dressing. To give a tang to beetroot, arrange thin slices of cold, boiled beetroot on lettuce, cover with French dressing and sprinkle with chopped mint or chopped capers.

Grapefruit Salad

Grapefruit salad is nice with roast poultry. Remove skin and pith from fruit, cut in four slices and remove centers. Place a slice on each salad plate, place lettuce in center, top with teaspoon whipped cream and garnish with bits of beetroot and chopped parsley.

For a tasty salad, boil some young turnips and chop and mix with them watercress and a little minced onion. Serve with French dressing.

Apple salad is always nice, and this version is extra nice: Mix together beetroot, a pinch of grated horseradish, boiled potatoes, apple, salt, pepper, oil, vinegar and a few caraway seeds for added flavor.

For a novel salad, grease some ramekins and place a little grated ham and parsley on the bottom. Then break an egg into each, season and bake in oven until set. Turn them on a dish, pour salad cream over each and garnish with mixed, green salad.

IMPROVE MINCE MEAT.

Commercially prepared mince meat is often improved by the addition of spices, sugar and apples. A third of a cup of fruit juice for each two cups of mince-meat will also enrich the flavor.

SAVE CHICKEN STOCK.

Save all your chicken stock. It can be used in dozens of different ways. It may be added to various types of soups and creamed or escalloped mixtures. And it is delicious in gelatin salads and cocktail combinations.

AGAIN . . . .

Mr. Dale Hughes Of The Hughes Studio Was Selected As The Official Photographer Of The Marion Star Cooking School

"I am so glad the Marion Star has secured Mr. Hughes as our photographer. I have seen some of his portraits and I think they are exceptionally fine.

MRS. BERTHA M. HARRIS

PHOTO MURALS . . . Something New in Photography

Mr. Hughes will have a special display of Photomurals at the Star's Cooking School, and another large display of them at the Hughes' Studio. The public is invited to see this new technic in photography.

COMMERCIAL WORK PORTRAITS KODAK DEVELOPING

HUGHES' STUDIO

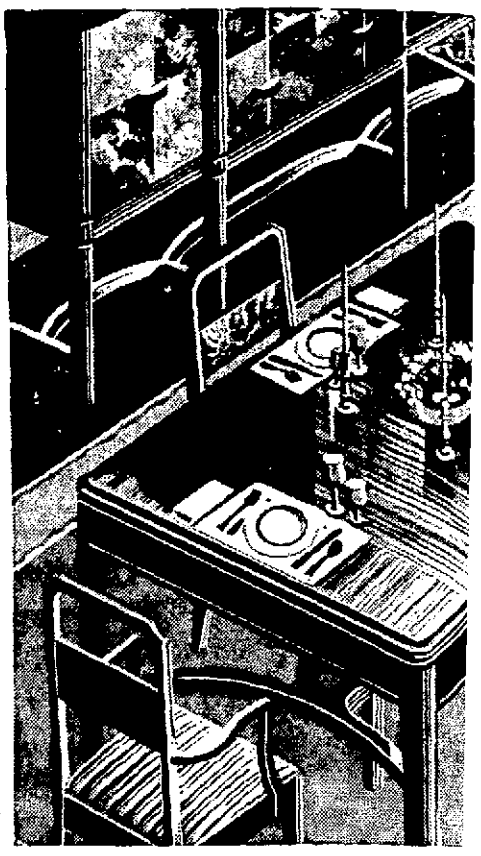
Dale E. Hughes

126½ S. Main St. Phone 2625.

Mrs. Bertha Harris

Has Chosen A Dining Room Suite From Our Store To Be Used In The

COOKING SCHOOL



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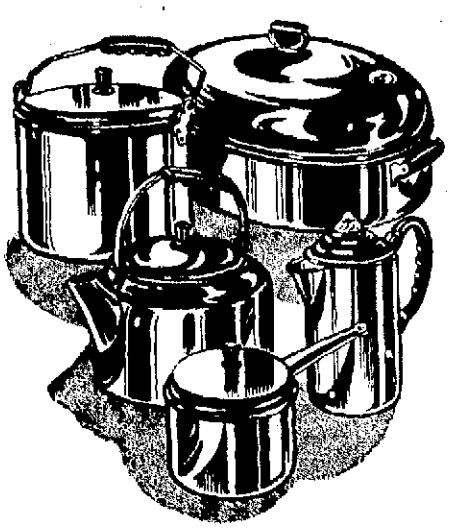

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Mrs. Bertha Harris Celebrated Home Economist Conducting

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BINCO TOMATO JUICE, Tall cans 1
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BINCO CRUSHED PINEAPPLE, can 18c and 2
BINCO PEACHES, Sliced Yellow Cling 2 cans 4
Binco Whole Peeled APRICOTS No. 2½ cans 2
BINCO CALIFORNIA BARTLETT PEARS 2

Binco Olives.. 15c to 95c
Binco Catsup, large 15c
Binco Tomatoes 15c to 20c
Binco Peas.. 2 cans 35c
Binco Hominy 10c
Binco Kraut, 2 cans 25c

BINCO SALMON Fancy Red 25c

BINCO GELATIN DESSERT, pkg. .....

NORWOOD COFFEE lb. 27c

Swanton Pancake and Buckwheat FLOUR 25

Premier Grapefru 2 cans .....
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NEWSPAPER ARCHIVE®.COM

Pupils Use These Recipes in City Schools

Teachers of home economics in the city schools selected some of the tested recipes which are used in the regular classroom cooking and which they believe Marion cooks will find interesting and easy to prepare

The recipes follow

Economical Cottage Pudding

One cup sugar ¼ c milk 2 t baking powder 3 T melted butter 1 egg 2c flour (or 1¾)

Cream butter and sugar Add egg Add milk and dry ingredients alternately Put in baking powder last Bake in a moderate oven until done

Frozen Fruit Salad

One No 2 can mixed fruit 1 orange 1 lemon 10 to 15 marshmallows ½ pt whipping cream

Drain the fruit To the juice add 1 egg yolk 1 T corn starch and the juice of the lemon and orange Cook until thick When cool add this custard to the fruit and marshmallows Fold in whipped cream and freeze Stir once or twice before freezing to keep the fruits from sinking to the bottom

Sweet Pickles

Cut 8 lbs large pickles length wise Soak three days in salt water strong enough to float an egg Then 3 days in clear water Simmer 2 hours in very weak vinegar and a chunk of alum size of a walnut Make a syrup of 1 qt vinegar 3 lbs granulated sugar 1 oz stick cinnamon 1 oz allspice 1 oz celery seed Add pickles and boil three minutes

Eggs a la Goldenrod

Three hard cooked eggs 6 slices of toast 2 T butter 2 T flour ½ t pepper 1 c milk ½ t salt

Make a thick white sauce with the last five ingredients Chop the whites of egg finely and add to the sauce Pour some over toast and garnish with egg yolk which has been forced through a strainer

Twin Mountain Muffins

One fourth butter ¼ c sugar 1 egg ¾ c milk 2 c flour 4 t baking powder

Cream the butter add sugar and egg well beaten sift baking powder with flour and add to the first mixture alternating with milk Bake in buttered gem pans 25 min

Quick Coffee Cake

Four T shortening ½ c sugar 1 egg ½ c milk 2 t flour 2 t baking powder ½ t salt ¼ t nutmeg

Cream shortening and sugar add egg beat well Add milk and flour with baking powder salt and nutmeg alternately Cover top with ½ c flour 1 T fat ½ c sugar 1 t cinnamon Rub flour and fat together in small crumbs add sugar and cinnamon Sprinkle all over top of coffee cake and bake in moderate oven (350 F) for 20 minutes

Uncooked Fudge

One pound milk chocolate melt (in top of double boiler Do this and add 3 T cocoa Remove from fire Stir in 1 can Eagle Brand sweetened condensed milk When mixing add 1 t vanilla When thoroughly mixed pour into buttered pan and mold Nuts etc may be added if desired

Hot Cross Buns

One cup scalded milk ¾ t salt ½ c sugar ½ c shortening 1 yeast cake ¼ c warm water scant 1 c raisins about 4½ c flour 2 egg yolks 1 egg white

Step 1—Add scalded milk to salt sugar and raisins When luke warm add yeast 1½ cups flour Beat well let rise till very light

Step 2—Add eggs raisins and flour knead slightly and let rise till double in bulk

Step 3—Roll out dough to 1 inch and cut Put on greased pan

Step 4 Glaze surface with little egg put X on top of each bun

Step 5—Fill cross with frosting

Seven Minute Frosting—Put 2 T egg white in double boiler 1 c sugar 3 T water Mix before putting on fire When water in boiler begins to boil put in mixture and beat with egg beater from 5 to 7 minutes Take off stove add vanilla and continue beating for few seconds Spread in cross on the buns

Creamy Candy Base

Three cups sugar ¾ T vinegar 1 T butter ½ T salt 1 c boiling water 1 t cream

Combine sugar butter cream vinegar salt and then add boiling water Mix thoroughly Cook at 238 F or until the syrup forms a soft ball Stir occasionally until thoroughly dissolved During cooking wipe side of pan with piece of wet muslin wrapped around fork to remove sugar crystals Take from fire and pour on unbuttered plate When cool beat until mixture can be gathered into soft ball Knead until smooth and creamy If mixture begins to harden before smooth add a little cream and continue kneading May let stand a few days If hard add cream if sticky add confectioners sugar and knead

Old Fashioned Sugar Cookies

Two and one fourth cups sifted flour 1½ t baking powder ¼ t salt ¼ t nutmeg ½ c fat 1½ t grated lemon rind 1 c sugar, 2 eggs well beaten 1 T cream

Sift flour once measure add baking powder salt and nutmeg and sift again Add lemon rind to butter and cream thoroughly Add sugar gradually and cream together until light and fluffy Add eggs and cream Then beat thoroughly Add flour gradually and blend Chill until firm enough to roll Roll on slightly floured board Cut and sprinkle with sugar Bake on ungreased baking sheet in hot oven 10 minutes

Chocolate Walnut Dollars

Two and one fourth cups sifted flour 1½ t baking powder ½ t cinnamon ½ c soft fat 1 c sugar 1 egg slightly beaten 1 T milk 2 oz bitter chocolate melted ½ c walnut meats chopped 1 t vanilla

Sift flour once measure add baking powder and cinnamon and sift together again Combine remaining ingredients then add flour mixing well Shape in 2-inch roll wrap in waxed paper chill thoroughly Cut in thin slices Bake on ungreased sheet in hot oven 8 minutes

Cream Caramels

Two cups sugar few grains salt 2 c corn syrup ½ c butter 1 tall can evaporated milk 1 t vanilla.

Stirring occasionally, boil sugar salt and corn syrup rapidly to 245 F Add butter and mix gradually so that the mixture does not stop boiling at any time Cook rapidly, to firm ball stage 242 F Stir constantly because the mixture sticks easily at the last Add flavoring and pour into a buttered pan Cool thoroughly before cutting Cut with a heavy sharp knife with a saw like motion About twenty five minutes are required for cooking

Orange Doughnuts

Two T fat ½ c sugar 2 eggs 2 c flour ¼ t salt 2 t baking powder ½ c orange juice 2 T grated orange rind

Cream shortening and sugar until well blended Add well beaten eggs Sift all dry ingredients together and add alternately with the orange juice Drop with a teaspoon into hot fat 370 F until nicely browned Roll in either powdered sugar or granulated sugar Makes three dozen small doughnuts

Sweet Potatoes In Orange Shells

Cook sweet potatoes in salted water until very tender Mash or force through ricer Season with brown sugar butter and orange juice Pile lightly in half orange shells Place in broiler until peaks of potatoes are delicately browned

Rice and Cheese

Place alternate layers of cooked salted rice and grated cheese in buttered baking dish Continue until dish is filled Add milk to half depth of rice and cheese mixture Top with buttered crumbs and brown crumbs in moderate oven

CITY HOSPITAL MENU PLANNING EFFICIENT

Continued From Page One

patients being treated for anemia, kidney ailments diabetes and other ailments Soft diet consists of cream soups custards jellies and toast while liquids come under the heading of milk and fruit juices for the patients who are not quite sick Patients who are well enough on the road to recovery to be interested in foods are given a choice of selections from the menu Miss Parker plans her menus a day ahead and sees a menu of each floor is given a week in the evening before they are to be served Light diet Miss Parker explains means that meats and pastries for the most part are taboned

Systematic Planning

Planning the menus means making for fresh vegetable and fruit salad and Miss Parker figures her cost by using the cafeteria system of price per dish Meats are explained are figured separately

Hospital patients are just like sick folks in the home the job of a dietician disclosed If a patient doesn't like the food he is served we fix something that does please him Miss Parker said In response to a question of do patients ever grumble about their food? Contrary to the old saying that when a sick person is recovering he is cross Miss Parker explained that after the patient begins to recover there are no complaints in regard to the meals

Part of the dietician's job is to keep an eye on the trays which go to the various floors A trip through the kitchen found rows and rows of attractive trays with the dishes in a matching pattern of gay red flowers and green tea pots a crisp white cloth and equally attractive service The patient may make his own tea, each tray carries a tea ball Miss Parker explained as no two persons like tea made just exactly the same strength The dishes are thoroughly sterilized the steam tables immaculate and there are rows and rows of cupboards to say nothing of the racks of utensils all of which are used daily in the busy program of feeding ill patients and hungry busy nurses and employes

One Day's Menu List

An idea of what the hospital menu includes may be had from the following list made out for Thursday of last week

Breakfast—oranges toast coffee cereal scrambled eggs jelly dinner—chicken croquettes sauce peas brown potatoes beet pickles green beans prune whip coffee supper—liver and bacon baked potatoes peaches tea endive and bacon dressing

Soft diet — breakfast oranges cereal toast coffee eggs coddled jelly dinner cream soup crackers ers toast coffee prune whip supper—broth crackers baked potatoes toast tea, peaches

Liquid diet—breakfast orange juice or coffee dinner cream soup coffee supper, broth tea jello

EXHIBITS TO MARK SCHOOL SESSIONS

Continued From Page One

for a photography booth with all that is new in equipment and information

With modern refrigeration making it possible for the housewife to purchase in quantities instead of the day by day supply of her grandmother's time there is being arranged today a dairy booth where will be found milk butter ice cream and other products and a fund of information regarding their care and preservation

Bananas and the part they play in the feeding of the present day family will be found an interesting study at one of the booths and another will be devoted to a display of cured meats crackers and other foodstuffs which may be purchased in quantities and stored without fear of spoilage

In addition to the displays the women will have an opportunity of glimpsing the 1937 spring fashions in house dresses which will be worn by the corps of four usherettes as they usher the patrons to their seats distribute menus collect questions during the quer hour and attend to scores of other duties throughout the afternoon

Star Auditorium Redecorated for Cooking School

Paint brushes scrub brushes brooms mops buckets and dust cloths were pressed into service by workmen who for the past several weeks have been busily engaged in preparing The Star auditorium for the opening of the annual cooking school

The result should graciously pass the critical inspection of a model housewife Walls ceiling and woodwork have taken on brighter hues under the expert paint brushes of the workmen while floors chairs and equipment have all undergone a thorough cleaning process

The walls are of a deep ivory shade which blends well with the darker mahogany woodwork and the spacious room today has a bright newness which spreads life and color to the entire surroundings The auditorium has been so arranged to provide accommodations for the innumerable visitors expected to attend the annual school

Special care was taken in arranging the seats so that they would be placed in the best position for the visitors to see and hear the cooking demonstration and lectures which will be given from the stage. New draperies were added to the stage equipment and a short extension was erected at the front of the stage to assure ample demonstration space

VARIOUS USES FOR OLIVE OIL

Olive oil has many uses aside its necessary two-thirds place in the French dressing Italian cooks can teach us much on using olive oil to enhance the flavor of most vegetables

Did you know that a tablespoon of olive oil added to a dish of baked beans before placing them in the oven will improve the flavor and make this cold weather dish more digestible

A few drops of olive oil rubbed on the roasting fowl also will help to bring that rich golden brown shade

GILT FRAMES

There are several ways to clean spotted gilt frames Touch them up with a fine camel's hair brush dipped in white of egg Or sponge the frames with oil of turpentine only dampening the sponge enough to remove the dirt Leave the frames to dry do not wipe them

Mildew can be removed from leather by applying vaseline and rubbing with a soft cloth

SALADS THAT WILL HELP GIVE NEEDED VARIETY TO MEALS

Here is a batch of salad recipes Dieticians are always stressing the importance of variety in meals and the vital need for the correct amount of vitamins Salads contain vitamins salts and minerals and are piquant and delightful—or at least they can be We hope that the following suggestions will prove useful

For a carrot salad arrange a ring of cold cooked carrot slices on lettuce leaves for each serving Place a ball or piped rosette of cream cheese in the center and sprinkle with grated raw carrot French dressing is best with this

Our favorite recipe for potato salad calls for layers of sliced potato hard boiled eggs and beetroot. Scatter over some capers and minced parsley and serve with French dressing To give a tang to beetroot arrange thin slices of cold boiled beetroot on lettuce cover with French dressing and sprinkle with chopped mint or chopped capers

Grapefruit Salad

Grapefruit salad is nice with roast poultry Remove skin and pith from fruit cut in four slices and remove centers Place a slice on each salad plate place lettuce in center top with teaspoon whipped cream and garnish with bits of beetroot and chopped parsley

For a tasty salad boil some young turnips and chop and mix with them watercress and a little minced onion Serve with French dressing

Apple salad is always nice and this version is extra nice Mix together beetroot a pinch of grated horseradish boiled potatoes apple salt pepper oil vinegar and a few caraway seeds for added flavor

For a novel salad grease some ramekins and place a little grated ham and parsley on the bottom Then break an egg into each season and bake in oven until set Turn them on a dish pour salad cream over each and garnish with mixed green salad

IMPROVE MINCE MEAT

Commercially prepared mince meat is often improved by the addition of spices sugar and apples A third of a cup of fruit juice for each two cups of mince-meat will also enrich the flavor

SAVE CHICKEN STOCK

Save all your chicken stock It can be used in dozens of different ways. It may be added to various types of soups and creamed or escalloped mixtures And it is delicious in gelatin salads and cocktail combinations.

FLAVORED POTATOES

A little orange juice and grated orange rind sprinkled over top of mashed sweet potatoes gives them a different and pleasing flavor

SCRAPING CHI

Never use a si for scraping a wa other porcelain or article Such an i to chip or break

AGAIN . . . .

Mr. Dale Hughes Of The Hughes Studio Was Selected As The Official Photographer Of The Marion Star Cooking School

"I am so glad the Marion Star has secured Mr Hughes as our photographer I have seen some of his portraits and I think they are exceptionally fine

MRS BERTHA M HARRIS

PHOTO MURALS . . . Something New in Photography

Mr. Hughes will have a special display of Photomurals at the Star's Cooking School, and another large display of them at the Hughes' Studio The public is invited to see this new technique in photography

COMMERCIAL WORK PORTRAITS KODAK DEVELOPING

HUGHES' STUDIO

Dale E. Hughes

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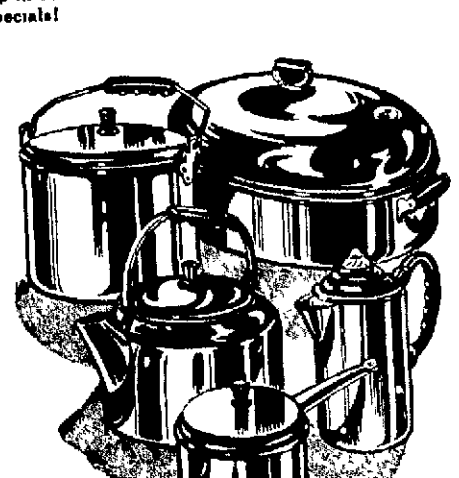

Paramount Aluminum COOKER $1.00

3 qt. Combustion ROASTER $1.00

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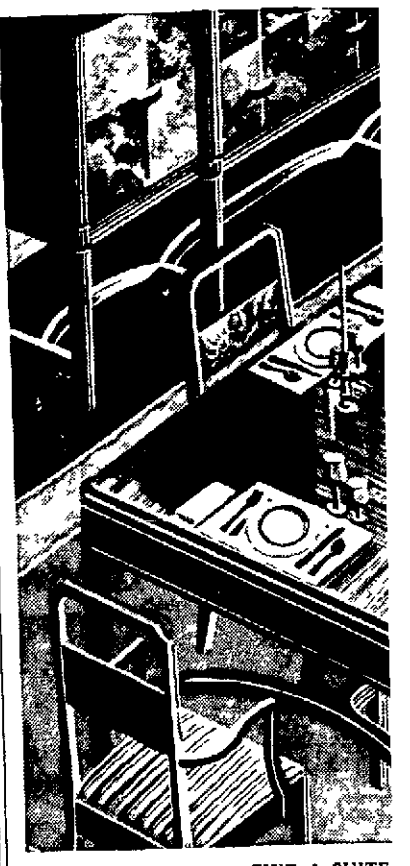

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Binco Whole Peeled APRICOTS No 2½
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Binco Olives 15c to 95c
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Binco Kraut, 2 cans 25c

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NORWOOD COFFEE lb. 27c

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MAPLE 25c pt.

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184 S Main St.

Housewives Submit Tested Recipes

These follows a number of interesting recipes of housewives of Marion and vicinity, submitted for publication in The Star's cooking school section. Each recipe has been tested in a Marion kitchen and found satisfactory when tried by them.

Date Pie

... cup hot too fine, 1 ... walnuts cut up, 1 c. ... butter, 4 heaping T. ... baking powder, 2 eggs ... separately, 5 T. water. ... 45 min. Bake day ... top with whipped ...

MRS. HARLIE REDD,
... R. No. 1,
Prospect, Ohio.

Caramel Pudding

... c. brown sugar, 2 c. ... water 1 T. butter. Boil 10 ... set aside while making ... sauce.

... c. brown sugar, ½ c. ... ½ c. nuts broken, ½ ... c. flour, 1 T. butter, ... baking power, a little salt.

Put syrup in pan and drop batter from spoon. Bake 30 min. in ... oven.

MRS. HARLIE REDD,
Prospect, O., R. R. No. 1

Mexican Lamb Stew

... lb. of lamb, 1 T. drippings, 1 onion chopped, 3 tomatoes chopped, 1 green peppers chopped, 1 qt. hot water, 1 c. green peas, 1 c. green corn, ½ c. rice, 1 t. salt, ½ t. pepper, 1 egg, 1 t. salad oil, ½ c. vinegar.

Roll the lamb, cut in small pieces in the flour, brown in the drippings with the onion, add the tomatoes and green peppers, fry all together for a few minutes, then add the hot water, salt and pepper, and simmer for about one hour. Add the peas, corn cut from the cob and the rice. Cook until the rice is done. When ready to serve put in the bottom of the serving-dish the egg mixed with the oil and vinegar, pour the stew over this.

MRS. HARLIE REDD,
Prospect, O., R. R. 1

White Layer Cake

½ c. shortening, 1½ c. sugar, 2½ c. cake flour, ½ t. salt, 3 level t. baking powder, 1 c. milk, 1 t. vanilla, whites of 3 eggs.

Cream the shortening and add the sugar gradually. Sift flour once before measuring. Sift together flour, salt and baking powder. Add to the creamed mixture alternately with the liquid. Add flavoring. Fold in beaten egg whites. Bake 30 minutes in an over 350 F.

MILDRED KLINGEL,
Marion, R. D. 5.

Meringue

Put 2 unbeaten egg whites, ½ c. sugar, dash of salt and 2 T. water in upper part of double boiler. Beat with rotary egg beater until well mixed. Place over rapidly boiling water and beat one minute. Remove from fire and beat until stiff. Add flavoring if desired.

MILDRED KLINGEL,
Marion, R. D. 5.

Date Bars

Two eggs, 1 scant c sugar, 1 T. melted butter, 1 t. baking powder, 1 T vanilla, 1 c. chopped dates, 1 c. chopped nuts, 3 rounding T. flour, pinch soda. Method:

Beat eggs until stiff and add sugar, butter, vanilla. Mix dates, nuts, baking powder, soda and flour and add to above mixture. Bake in slow oven 40 minutes in pan 8x8. Cut in bars and roll in powdered sugar.

MRS. LAWRENCE HATCHER,
952 Congress Street,
Marion O.

Ham and Cucumber Salad

One c. cold boiled ham 1 c. cucumbers, ½ c. green peppers or olives. Mix with mayonnaise.

MRS. LAWRENCE HATCHER,
952 Congress Street,
Marion O.

Date Bread

Ten oz. dates, 1 c. boiling water, 1 rounding t. soda, 1 T. melted butter, 1 egg, ½ c. sugar, ½ t. salt, 1 t. vanilla, 1 t. baking powder, 2 c. sifted flour.

Method: Boil dates water and soda 3 minutes, cool. Mix other ingredients and add dates. Bake 1 hour in slow oven. ½ c. nuts may be added.

MRS. LAWRENCE HATCHER,
952 Congress Street,
Marion O.

Watermelon Marmalade

Cut white part of melon in chunks and stand over night in salt water, drain. Run through large knife of food chopper, add water, boil and drain twice, last time boiling until tender. Peel 3 oranges and 2 lemons. Grind, peel and cut pulp. Boil peel until tender, put all together with double the bulk of sugar and ¼ bottle Certo and cook until it thickens.

MRS. LAWRENCE HATCHER,
952 Congress Street,
Marion O.

Baked Green Beans With Tomato Sauce

Two T. shortening, 2 T. flour, 1 t. salt, ¼ t. pepper, 3 T. grated horseradish, 2 c. tomato juice, 3 c. cooked, fresh, green beans. Buttered cracker crumbs.

Melt the shortening in the top of a double boiler. Add the flour, salt, pepper and horseradish, and when thoroughly blended add the tomato juice, stirring constantly until thick and smooth. Remove from the fire. Place the green beans, from which the liquid has been drained, in a greased casserole. Pour the sauce over the beans, top with the buttered cracker crumbs, and bake in a moderate oven (350 d.) until the sauce bubbles. Increase the temperature to 450 d. to brown the crumbs. Bake for 30 minutes and serve immediately. Serves six.

MRS. FRANK SLATZER,
550 North Main Street,
Marion, O.

Dropped Pancakes

One egg, ½ c. sugar, ½ t. salt, ½ c. milk, 1-3 t. nutmeg, grated rind of ½ lemon, 1¼ c. flour, 3 t. baking powder.

Mix in order given and drop by teaspoonful into hot fat. Cook like doughnuts until rich brown.

MRS. P. J. HABERMAN,
485 N. State Street,
Marion, O.

Oyster Casino

Allow eight plump oysters for each person. Fry some thinly sliced shallots, onions, and green pepper in a little butter until tender. Rub scallop shells with a cut clove of garlic. Place a layer of plump oysters in them, then a layer of bread crumbs, and then a layer of the vegetables. Place them under a hot broiler for three or four minutes. Remove them from the broiler, dot them with a bit of butter and chopped parsley, and serve at once. Let each person add a dash of lemon juice, if he likes.

MRS. FRANK SLATZER,
550 North Main Street,
Marion, O.

COOKING SCHOOL TO OPEN ON TUESDAY

Continued From Page One

disclosed. She likes to think up menus that are seasonable to say nothing of pleasant little surprises in the way of "something different" for buffet suppers, luncheons, holiday and birthday anniversaries.

Lunch Box Meals

Neither will the lunch basket be overlooked and Mrs. Harris will have on hand happy suggestions for the well-balanced meal for the youngster toddling off to school to the hearty mid-day meal for the wage-earner of the household.

Mrs. Harris is happy to come to Marion at this time of the year when "what to cook that is different" is the burden of the housewife's song, after she has exhausted her own supply of recipes and ingenuity, she says.

"Steady travel throughout the country has revealed the widespread need for definite culinary training," Mrs. Harris says. "The department store aides forces these days undergo thorough training before they are qualified to work at the counter, and the stenographer of today has to take an intensive course in training and practice before she is considered an expert," she continued.

"In fact, adequate schooling and apprenticeship are expected and required in every other business except this essential job, the job that every woman dreams of doing and honestly craves to do well—homemaking," she says. "Therefore why not a cooking school, a regular school, providing an opportunity for practical instruction that will make a distinct contribution to every home in the community?" she asks.

Mrs. Harris asks her audience to be provided with pencils and pads to jot down the helpful hints and "asides" which will accompany her demonstrations and lectures.

Although this will mark the twelfth annual cooking school Mrs. Harris is only the seventh instructor to conduct the course in Marion. Other instructors were Mrs. Georga Thurn, Mrs. Ruth Campbell, Mrs. Laura Lantz, Mrs. Edna M. Ferguson, Mrs. Crabtree and Mrs. Mary Brown Lawers.

Mrs. Harris said:

"I Was Delighted To Learn That

MRS. HARRIS

LAKESIDE CRACKERS and COOKIES

Were To Be Used Exclusively In The Marion Star Cooking School"

"Now I know why all the housewives in this community prefer them to all other brands because of their SUPERIOR QUALITY, FRESHNESS, WITH DELIVERY SERVICE TO YOUR GROCER DIRECT FROM THEIR FACTORY WEEKLY."

Lakeside Junior Soda Crackers
Made With Milk
THE ALL PURPOSE CRACKER
Light — Crisp — Flaky
128 WAFERS TO THE POUND

Lakeside Rex Butter Crackers
BUTTERED AND THEN TOASTED. TRY THEM AT YOUR NEXT PARTY OR FOR THE MIDNIGHT SNAX. LOOK FOR THIS PACKAGE AT YOUR GROCERS.

Lakeside Graham Crackers
BIG — THICK and FLAKY
The original Honey Sweetened Graham Cracker. Take no substitute. Ask for this package.

LAKESIDE GRAHAM WAFERS
for those who prefer a
THIN AND DAINTY WAFER
HONEY SWEETENED
Just the thing for Graham Cracker Pie or Cake. Recipe on package.

Mrs. Harris will have many new ways to use Lakeside Crackers in her daily demonstrations.
YOUR GROCER HAS A FRESH SUPPLY!

The Lakeside Biscuit Co.

WHILE MARION SLEEPS—

WE BAKE ITS BREAD

During the after dinner hours of the evening our bakers are starting their nightly labors making fresh bread for you. As Marion's homes become darkened, and the city resigns itself to quietness and rest, our bakery is in the midst of its greatest daily activity. Bread is baking, wrappers are being made ready to seal. It's only 4 a. m., yet route men are already beginning to arrive in preparation for the task of delivering fresh bread to your grocer. And Marion sleeps on!

FRUTINA FRUIT BREAD

Has Been Chosen By

MRS. HARRIS TO BE USED EXCLUSIVELY IN THE MARION STAR COOKING SCHOOL

For CONSTIPATION AND STOMACH TROUBLE
TRY
FRUTINA FRUIT BREAD

There is nothing under the Sun that will correct the SYSTEM at once. BUT CONTINUOUS USE OF FRUTINA BREAD WILL DO THE TRICK.

FRUITS used in the manufacture of FRUTINA bread has been used for centuries in all parts of the WORLD for CONSTIPATION —STOMACH—BOWEL disorders and ACIDS.

FRUTINA HAS NEVER FAILED WHERE IT HAS BEEN THOROUGHLY TESTED!!

Fruits used in the manufacture of Frutina Fruit Bread are indorsed by the following labratories:

NATIONAL STANDARD DISPENSATORY
U. S. DISPENSATORY
NATIONAL FORMULARY
NO OTHER BREAD CARRIES THESE INDORSEMENTS

Free!
A BEAUTIFUL CALENDAR
of the
DIONNE QUINTUPLETS
IN NATURAL COLORS
To Every Woman Attending the
Cooking School BY STOPPING at Our BOOTH

UNION BAKERY
The Home Of Frutina Fruit Bread
Phone 2737 Pearl and Columbia

Housewives Submit Tested Recipes

... a number of housewives ... and vicinity, submitted ... publication in The ... cooking school section. ... has been tested in ... kitchen and found satisfactory ... them!

... Date Pie

... pitted not too fine, 1 ... cut up, 1 c. ... sugar, 4 heaping T. ... powder, 2 eggs ... 3 T. water. ... min. Bake day ... top with whipped ...

MRS. HARLIE REDD,
R. R. No. 1,
Prospect, Ohio.

Caramel Pudding

... brown sugar, 2 c. ... 1 T. butter. Boil 10 ... soda while making ...

... brown sugar, ½ c. ... c. nuts broken, ½ ... c flour, 1 T. butter, ... flavor, a little salt. ... in pan and drop batter ... in. Bake 30 min. in ...

MRS. HARLIE REDD,
Prospect, O., R. R. No. 1

Mexican Lamb Stew

... of lamb, 1 T. drippings, 1 onion chopped, 3 tomatoes chopped, 2 green peppers chopped, 1 c. hot water, 1 c. green peas, 1 c. green corn, ½ c. rice, 1 t. salt, ¼ t. pepper, 1 egg, 1 t. salad oil, ½ t. vinegar.

... lamb, cut in small pieces, in the flour, brown in the drippings with the onion, add the tomatoes and green peppers, fry all together for a few minutes, then add the hot water, salt and pepper, and simmer for about one hour. Add the peas, corn cut from the cob, and the rice. Cook until the rice is done. When ready to serve put in the bottom of the serving dish the egg mixed with the oil and vinegar, pour the stew over this.

MRS. HARLIE REDD,
Prospect, O., R. R. 1.

White Layer Cake

... c. shortening, 1½ c. sugar, 2½ c. cake flour, ½ t. salt, 3 level t. baking powder, 1 c. milk, 1 t. vanilla, whites of 3 eggs.

Cream the shortening and add the sugar gradually. Sift flour once before measuring. Sift together flour, salt and baking powder. Add to the creamed mixture alternately with the liquid. Add flavoring. Fold in beaten egg whites. Bake 30 minutes in an over 350 F.

MILDRED KLINGEL,
Marion, R. D. 5.

Meringue

Put 2 unbeaten egg whites, ½ c. sugar, dash of salt and 2 T. water in upper part of double boiler. Beat with rotary egg beater until well mixed. Place over rapidly boiling water and beat one minute. Remove from fire and beat until stiff. Add flavoring if desired.

MILDRED KLINGEL,
Marion, R. D. 5.

Date Bars

Two eggs, 1 scant c sugar, 1 T. melted butter, 1 t. baking powder, 1 T vanilla, 1 c. chopped dates, 1 c. chopped nuts, 3 rounding T. flour, pinch soda. Method:

Beat eggs until stiff and add sugar, butter, vanilla. Mix dates, nuts, baking powder, soda and flour and add to above mixture. Bake in slow oven 40 minutes in pan 8x8. Cut in bars and roll in powdered sugar.

MRS. LAWRENCE HATCHER,
952 Congress Street.
Marion O.

Ham and Cucumber Salad

One c. cold boiled ham 1 c. cucumbers, ¼ c. green peppers or olives. Mix with mayonnaise.

MRS. LAWRENCE HATCHER,
952 Congress Street.
Marion O.

Date Bread

Ten oz. dates, 1 c. boiling water, 1 rounding t. soda, 1 T. melted butter, 1 egg, ½ c. sugar, ½ t. salt, 1 t. vanilla, 1 t. baking powder, 2 c. sifted flour.

Method: Boil dates water and soda 3 minutes, cool. Mix other ingredients and add dates. Bake 1 hour in slow oven. ½ c. nuts may be added.

MRS. LAWRENCE HATCHER,
952 Congress Street,
Marion O.

Watermelon Marmalade

Cut white part of melon in chunks and stand over night in salt water, drain. Run through large knife of food chopper, add water, boil and drain twice, last time boiling until tender. Peel 3 oranges and 2 lemons. Grind, peel and cut pulp. Boil peel until tender, put all together with double the bulk of sugar and ½ bottle Certo and cook until it thickens.

MRS. LAWRENCE HATCHER,
952 Congress Street.
Marion O.

Baked Green Beans With Tomato Sauce

Two T. shortening, 2 T. flour, 1 t. salt, ¼ t. pepper, 3 T. grated horseradish, 2 c. tomato juice, 3 c. cooked, fresh, green beans. Buttered cracker crumbs.

Melt the shortening in the top of a double boiler. Add the flour, salt, pepper and horseradish, and when thoroughly blended add the tomato juice, stirring constantly until thick and smooth. Remove from the fire. Place the green beans, from which the liquid has been drained, in a greased casserole. Pour the sauce over the beans, top with the buttered cracker crumbs, and bake in a moderate oven (350 d.) until the sauce bubbles. Increase the temperature to 450 d. to brown the crumbs. Bake for 30 minutes and serve immediately. Serves six.

MRS. FRANK SLATZER,
350 North Main Street,
Marion, O.

Dropped Pancakes

One egg, ½ c. sugar, ½ t. salt, ¼ c. milk, 1-3 t. nutmeg, grated rind of ½ lemon, 1¼ c. flour, 3 t. baking powder.

Mix in order given and drop by teaspoonful into hot fat. Cook like doughnuts until rich brown.

MRS. P. J. HABERMAN,
493 N. State Street,
Marion, O.

Oyster Casino

Allow eight plump oysters for each person. Fry some thinly sliced shallots, onions, and green pepper in a little butter until tender. Rub scallop shells with a cut clove of garlic. Place a layer of plump oysters in them, then a layer of bread crumbs, and then a layer of the vegetables. Place them under a hot broiler for three or four minutes. Remove them from the broiler, dot them with a bit of butter and chopped parsley, and serve at once. Let each person add a dash of lemon juice, if he likes.

MRS. FRANK SLATZER,
350 North Main Street,
Marion, O.

COOKING SCHOOL TO OPEN ON TUESDAY

Continued From Page One

disclosed. She likes to think up menus that are seasonable to say nothing of pleasant little surprises in the way of "something different" for buffet suppers, luncheons, holiday and birthday anniversaries.

Lunch Box Meals

Neither will the lunch basket be overlooked and Mrs. Harris will have on hand happy suggestions for the well-balanced meal for the youngster toddling off to school to the hearty mid-day meal for the wage-earner of the household.

Mrs. Harris is happy to come to Marion at this time of the year when "what to cook that is different" is the burden of the housewife's song, after she has exhausted her own supply of recipes and ingenuity, she says.

"Steady travel throughout the country has revealed the widespread need for definite culinary training, Mrs. Harris says. "The department store sales forces these days undergo thorough training before they are qualified to work at the counter, and the stenographer of today has to take an intensive course in training and practice before she is considered an expert," she continued.

"In fact, adequate schooling and apprenticeship are expected and required in every other business except this a... that every wom... and honestly c... housemaking," s... force why not a c... regular school, pr... portunity for practi... One ... that will make a dist... tion to every home which fol... munity?" she asks.

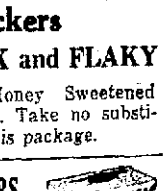
Mrs. Harris asks her ... to be provided with pen, ... and pads to jot down the helpful hints and "asides" which will accompany her demonstrations and lectures.

Although this will mark the twelfth annual cooking school Mrs. Harris is only the seventh instructor to conduct the course in Marion. Other instructors were Mrs. George Thurn, Mrs. Ruth Campbell, Mrs. Laura Lauta, Mrs. Edna M. Ferguson, Mrs. Crabtree and Mrs. Mary Brown Lewers.

SCHOOL POPULAR

Mrs. Harris said:

"I Was Delighted To Learn That



MRS. HARRIS

LAKESIDE CRACKERS and COOKIES

Were To Be Used Exclusively In The Marion Star Cooking School"

"Now I know why all the housewives in this community prefer them to all other brands because of their SUPERIOR QUALITY, FRESHNESS, WITH DELIVERY SERVICE TO YOUR GROCER DIRECT FROM THEIR FACTORY WEEKLY."

Lakeside Junior Soda Crackers
Made With Milk
THE ALL PURPOSE CRACKER
Light — Crisp — Flaky
128 WAFERS TO THE POUND

Lakeside Rex Butter Crackers

BUTTERED AND THEN TOASTED. TRY THEM AT YOUR NEXT PARTY OR FOR THE MIDNIGHT SNAX. LOOK FOR THIS PACKAGE AT YOUR GROCERS.

Lakeside Graham Crackers
BIG — THICK and FLAKY
The original Honey Sweetened Graham Cracker. Take no substitute. Ask for this package.

LAKESIDE GRAHAM WAFERS
for those who prefer a THIN AND DAINTY WAFER HONEY SWEETENED
Just the thing for Graham Cracker Pie or Cake. Recipe on package.

Mrs. Harris will have many new ways to use Lakeside Crackers in her daily demonstrations.
YOUR GROCER HAS A FRESH SUPPLY!
The Lakeside Biscuit Co.

WHILE MARION SLEEPS—
WE BAKE ITS BREAD

During the after dinner hours of the evening our bakers are starting their nightly labors making fresh bread for you. As Marion's homes become darkened, and the city resigns itself to quietness and rest, our bakery is in the midst of its greatest daily activity. Bread is baking, wrappers are being made ready to seal. It's only 4 a. m., yet route men are already beginning to arrive in preparation for the task of delivering fresh bread to your grocer. And Marion sleeps on!

FRUTINA FRUIT BREAD
Has Been Chosen By
MRS. HARRIS
TO BE USED EXCLUSIVELY
IN THE
MARION STAR COOKING SCHOOL

For CONSTIPATION AND STOMACH TROUBLE
TRY
FRUTINA FRUIT BREAD

There is nothing under the Sun that will correct the SYSTEM at once. BUT CONTINUOUS USE OF FRUTINA BREAD WILL DO THE TRICK.

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UNION BAKERY
The Home of ... Bread
Phone 2737 ... and Columbia

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HELPFUL HINTS TO SIMPLIFY HOUSEWORK

BROILED MEATS IN SEASON NOW

Thick, Sizzling Steaks Make Ideal Winter Dishes

Broiled meats cooked either by gas or electricity are always good A broiled steak or chop is just the thing for cold nights when the system needs plenty of fuel Meat for broiling should be at least one inch thick Cut the fat round the steaks and chops through in several places to keep it flat on the broiler rack

Veal chops with fruit and vegetables make a different dish For this use six veal chops six medium tomatoes a can of peas (leftover peas or green lima beans) and a can of apricots Set the control at 500 degrees Turn oven switch to broil preheat 10 minutes Place the veal chops on a slightly greased broiler rack season with salt and pepper and dot with butter Butter bottom of broiler pan lightly Place the rack with the veal chops on top of the food in the broiler pan Slide under the broiler until after 10 minutes pre heating time is up then broil 20 minutes Turn the chops at the end of 10 minutes

Tasty Sausage Dish

Sausage with pineapple plus some leftover vegetables make a tasty dish Place one pound of country or stuffed sausage in the middle of the broiler rack and six sliced canned pineapple on the under Butter the bottom of the broiler pan Arrange leftover vegetables such as potatoes carrots peas and beets on it in four sections lightly dot pineapple and vegetables with butter Place rack over vegetables and slide under preheated broiler unit Broil 20 minutes Turn sausage and pineapple at least once

The restaurants that go in for sizzling steak platters always do a good business This dish should be served often at home The convenience of a well made sizzling platter lies in the fact that it may be taken from the oven and used right at the table thus eliminating at least part of the dish washing problem The proper use of a sizzling platter merely means that the platter containing butter is preheated before the steak is placed in it For steaks preheat platter 20 minutes for chickens 10 minutes The food is then placed on the platter and set under open unit to broil Broiling takes place on both bottom and top at the same time

TIME IS SAVED BY HOME-MADE "MIX"

Making up your own pie crust mix will save you lots of time Combine six cups of sifted flour with two cups of fat and one and one-half teaspoonsful of salt Cover and store in a refrigerator A one crust pie will require one cup of the mix to which two tablespoonsful of cold water have been added A two-crust pie will require one and one half cups of the mix This mix will keep fresh for two weeks if it is stored in a very cold place

CREOLE MEAT SAUCE IS TASTY WITH RICE

Salmon and Cold Rice Salad Also Economical For Winter Time

Would you like to surprise the family with something new and extra delicious for dinner tonight? You can with any of the following recipes

First try the recipe for creole meat sauce a delightful dish from Louisiana Brown half pound of hamburger in two tablespoons of fat Brown one tablespoon chopped onion and one half cup chopped celery in one tablespoon fat and add two tablespoons flour Blend and add two cups tomatoes to make a sauce Add one tablespoon chopped green pepper one half teaspoon chili powder one half teaspoon salt the meat and one cup water Cook slowly for 10 minutes Serve on hot boiled rice This is a most economical recipe for the amounts will make six servings

Nourishing Salad

For six persons of a nourishing and tasty salad combine two cups cold cooked rice two cups canned salmon minced and one pickle chopped Combine one cup French dressing three tablespoons lemon juice and four tablespoons chili sauce Reserve one half of this dressing and blend the rest with the salad mixture Shred the outer leaves of a nice head of lettuce place outer leaves in bottom of salad bowl and the center leaves around edge of bowl Place salad on shredded lettuce Garnish with remaining dressing paprika and sliced pickle Chill

For orange waffles use two cups sifted cake flour four teaspoons baking powder one half teaspoon salt, one-quarter cup sugar one and one half teaspoons orange rind two well beaten egg yolks two thirds cup milk six tablespoons melted butter and two stiffly beaten egg whites Sift flour once measure add baking powder salt and sugar and sift again three times Add orange rind to beaten egg yolks and mix well combine with milk and add to flour mixture beating only until smooth Add butter and blend Fold in egg whites Bake in hot waffle iron serve hot with butter and orange marmalade or a nice orange sauce

COOKIE RECIPES FOR TEA PARTY

If you enjoy making cookies for tea here is a good recipe Beat to a smooth mass a mixture composed of one cup cream of butter and grated cocoanut two cups sugar two eggs one teaspoon vanilla and one teaspoon baking powder Roll out thinly on floured board cut into small rounds and bake to a delicate brown color

Another cookie recipe calls for four ounces each of confectioners sugar and flour three ounces each of butter and ground almonds one half ounce each of glace cherries and blanched sweet almonds and one egg Cream the butter and sugar then add the ground almonds and the flour working all together and using the beaten egg to make a stiff paste Put the mixture in little heaps on a greased baking sheet and on top of each place a piece of cherry and two bits of shredded almond Bake in slow oven for 20 minutes

Well-Made Salad Often Assures Tasteful Meal

SALADS FOR SAVOR

Sliced grapes and oranges on crisp lettuce make an appetizing salad Home-made mayonnaise will add the finishing touch

BY MRS ALEXANDER GEORGE
Associated Press Writer

A crisp delectable salad is frequently the difference between a tasteful meal and one that is not particularly appealing It also provides a dietary balance in menus which might otherwise have too great meat and starch content

Two things may ruin a salad The first is too much or too little dressing

A salad should be served on crisp lettuce or greens and covered with just enough dressing to blend well with its ingredients Improper mixing or excess dressing produces a wateriness which is far from attractive

Greens To Be Used

The other thing which will spoil a salad is to cut its ingredients up too fine Mincing causes many fruits and vegetables to lose their identity and become mushy Rather than to have the portions which go into salads too small it is better to have them too large

Among the greens which may be used in salads are lettuce, tender celery stalks red or white cabbage watercress chicory and endive Many of them may be served alone with any number of different kinds of dressing Or they may be combined with or used as a garnish for fish meat, vegetable or fruit salads

Cabbage and lettuce are especially easy to keep crisp Either should be washed well and placed while dripping in a covered container to be chilled for several hours (The cover keeps the moisture in)

The easiest way to separate the leaves of a head of lettuce is to remove the core and place the lettuce with the hole left by the removal of the core right side up under the cold water faucet In a minute or so the leaves will separate and may be used as cups to hold the salad

Certain salads especially are a hour to the housewife who likes to provide variety in her menus Dressings may be made several hours before being served they are particularly suitable for the home where the hostess herself does all of the work in preparing the meal

Add Real Fruit Juices

In making fruit gelatin salads it is a good idea to add a little real fruit juice to the gelatin liquid A better flavor will result than when water alone is used In fish fowl or other meat gelatin salads chicken broth or bouillon cubes dissolved in boiling water will also give added flavor

Fruit for salads which are not to be jelled should be chilled well drained and then arranged on salad greens The dressing may be added just before the salad is served (A small amount of dressing may also be mixed with the salad before they are served in order to season the mixture)

JUNIOR SURPRISE

Surprises in serving children's food are appreciated even more by children than grown-ups Serve in a colored pottery bowl or cup or served in a dainty glass dish are certain to be finished down to the last drop For a special occasion try serving vanilla ice cream in pastry shells top with a spoonful of slightly buttered marmalade

DRINK ISALY'S MILK FOR HEALTH

Golden Health in Every Bottle of ISALY'S Milk for All the Family.

It's Richer — Purer — Better

THESE ARE THE REASONS WHY

ISALY'S MILK

Has Been Chosen Exclusively for the COOKING SCHOOL

ISALY'S

Fresh Fruits and Vegetables from THE THRIFT MARKET

MRS BERTHA M HARRIS
Celebrated Home Economist conducting The Star Cooking School has selected Fresh Fruits and Vegetables from our store for use in all of her demonstrations

Extra Nice Ripe Bananas 5 lbs. 28c

Fresh Crisp Spinach—free from sand per lb 5c

New Tender Carrots—sweet eat them raw, bch 5c

Fresh LIMA BEANS 2 lbs. 23c

The Best Potatoes in Town—We Sold 500 Bushels of These Pots and No Complaints—15 Pound Peck 4

Sunkist Lemons—Hot Lemonade for Colds—Per Dozen 2

New Green Mangoes, Bell Shape—4 for 10c

TOPS The New Butter Cracker 15c BOX

Good Tender Celery Stalks—Each 5c

A Good Solid Bag of Onions—10 Pounds for 17c

WALNUT and PECAN MEATS 49c lb.

Dates—New Crop—Real Good 2 Pounds for

Solid Cabbage—Tender Leaves—3 Pounds for

Black and White Stewing Figs—2 Pounds for

Walnuts—No 1 Light Colored Meats—Pound 20c

Sweet Spanish ONION 5c ea

Nice Tender Mushrooms, Snow White—Pound 33c

Good Yellow Bulk Pop Corn, 2 Pounds for 25c

FRESH OYSTERS With That Salty Tang 25c pt.

Peter Pan Pink Salmon No 1 Quality—2 Cans for

Tender Button Radishes, Large Bunch

New Tender Kale Greens, 2 Pounds for

Mash Seedless Grapefruits 6 for 25c

Pet-Nest Carnation MILK 3 Cans For 2

Fresh Strawberries, Pint 17c

New Prunes Very Tender—2 Pounds for 25c

The Thrift Mark

Free Delivery Opposite Isaly's Uptown Store Pho

Open Evenings and All Day Sundays

SPECIAL DECORATING SERVICE

Offered By The

MARION PAIN

188 EAST CENTER

COMPANY

HIGH GRADE D&B PAINT PRODUCTS

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FOR EVERY DECORATIVE NEED PERFORMANCE

is the only real measure of value You can depend on Dean & Barry products for extra years of wear

PAINT-UP! FIX-UP!

Decor NOW

We Extend a Cordial Welcome To MRS. BERTHA M. HARRIS

Attend each daily session of the cooking school and learn many new ideas decoration of the home

Housewives Submit Tested Recipes

a number of fa- of housewives and vicinity, sub- mission in The school section. been tested in n and found sat- them!

Sandwiches

thin slices of chopped olives mayonnaise). Place her and press to-

RT CORWIN, Prospect Street,

Salad

length wise and ped nuts of any few drops of lemon with mayonnaise, ed cream has been

RT CORWIN, Prospect Street,

Cookies

sugar, 1 c. sour 1 c. shorten- (sorghum) pinch of salt, 1 T. ough, roll and bake

P. J. HABERMAN, N. State Street, n, O.

Coronation Butterscotch Pie

and one-fourth cups brown flour, ½ t. salt, 2 c. 3 egg yolks, 2 T.

sugar, flour and salt to- milk and cook until thickens. Just before re- from stove stir in beaten and butter. Cook in double until thick enough to spread you put this together like alternating crust and meringue. This is two layers.

MRS. MARY DENNIG, N. Seffner Avenue. Marion, O.

ITY SCHOOL HOME OURSE BROADENED

ntinued From Page One • • •

king and sewing are stressed. he 5-Co club now has about 30 mbers.

The girls are taught to compare e quality of various prepared ods to judge whether a food is th fairly as to quality and d number of servings, to market ntelligently, to prepare menus with maximum of vitamins, to study ples and learn how to lessen or crease the ingredients with a minimum of waste, and a 101 other ints that make an efficient cook.

Comprehensive Training

Seventh grade girls study cloth- Eighth and ninth grade girls n the secrets of cookery, and girl wishes to continue her rse at Harding high school she ows the related arts course ght by Miss Cline. A small up of high school girls who de- d to continue with cooking, are re enrolled in a class taught by Mrs. Tschanen.

In discussing the foods course, e teacher suggested that next the girls will be instructed in preparing and serving of a ght supper, which she believes ld be excellent training for them one of the most popular styles entertaining today. It has been ested by the teachers that to in- st Marion girls in the fine ts of a "formal" dinner is e of time, since a strictly for- dinner is a rare meal these s even in large cities.

One study which the girls find special value and interest is t of dining out: How to order eal, common terms found on nus, how to dress, what to do th hat and gloves, the question tipping and paying bills.

In the clothing course, accepting e fact that very few high school ls are satisfied with homemade thes when they can buy ready- de garments at a low cost, the rse stresses the planning of the rdrobe and intelligent selection clothing rather than clothing truction, and an endeavor is to lead the girl to see her re- nsibility as a consumer toward solution of such problems as weatshop labor, unfair competition, misleading advertising and adulterated ds.

Practice Encouraged

Each girl is encouraged to make many garments as time permits girls with superior ability are given every opportunity to go into finer details of sewing.

Several girls at Harding High ol are making tailored spring ts, evidence that the courses as given in the schools today is a ay from the old type training in which every girl made the same ect at the same time and the ol child had no challenge to her ability.

The related arts course for tenth h year girls offers broad ning for the homemaker. In ular, semester the furnishing care of the home is the major ect. The girls are encouraged find out for themselves the solu- to many home problems.

Plans and methods of keeping ts and how to use banking ice come into the second ter, in which the girl also ies child development.

Prenatal care, diet, and a layette ist of clothing, post-natal care, ning foods for the baby and proper way to bathe an infant. ning the child to form good ts are interesting to the ls have found. The related arts course des care of the sick, in the girl learns to prepare a ent's bedside methods. ds, treatment of , equipment of a and food for the

Jelly Cookies

One c. sugar, ½ c. butter, ½ c. sweet milk, 1 beaten egg, 3½ c. flour, 2½ t. baking powder, pinch of salt,

MRS. GEORGE PLATZ, 371 Cherry street, Marion, O.

A Filling

One c. sugar, 1 T. flour, 1½ c. boiling water, 1½ c. raisins, run through grinder, and cook until thick. Add a few chopped nuts then put it in between layer of cooky dough and bake.

MRS. GEORGE PLATZ, 371 Cherry street, Marion, O.

Quick Pie Crust

Roll enough graham crackers thoroughly to make one c. of fine crumbs. Blend with ½ c. sweetened condensed milk. Grease pie plate and line by pressing mixture in firmly to make a crust ¼ inch thick. Pour in pie filling, top with meringue and bake until meringue is a delicious brown. (A failure-proof pie crust made in a few minutes).

MRS. CORWIN BAILEY, 172 N. Franklin Street, Richwood, O.

Fruit Cookies

Two c. brown sugar, 1 c. molasses, 1 c. butter, 4 beaten eggs, 1 c. buttermilk 4 c. flour, 1½ t. soda, 2 c. raisin, 1 c. dates, 1 t. cinnamon, 1 t. nutmeg, 1 T. allspice, ½ t. cloves, ½ c. citral, ½ c. figs, ½ c. chopped meats, 2 t. baking powder.

MRS. GEORGE PLATZ. 371 Cherry Street, Marion, O.

Carrot Pie

Two T. flour, 1 c. mashed carrots, 1 c. sugar, 1 c. sweet milk, 1 egg, ½ nutmeg, ½ t. cinnamon, ½ t. ginger, ½ t. allspice, ½ t. baking powder, pinch of salt.

MRS. GEORGE PLATZ. 371 Cherry Street, Marion, O.

Coffee Cream Icing.

Four T. shortening, ½ t. salt, 3 or 4 T. liquid coffee, 2 T. cocoa or less if liked, 2 c. confectionary sugar blend shortening, salt, cocoa, ½ c. sugar, add alternately coffee, rest of sugar until a spreading consistency is reached.

MRS. EDWIN BAER. 417 Park Street. Marion, O.

Bread and Butter Pickles

Peel pickles and slice cross wise; to 1 gallon of pickles add 7 T. salt, let stand over night and drain, add 7 c. vinegar, 4 c. sugar, and spices put on stove to get real hot.

MRS. EDWIN BAER, 417 Park street, Marion, O.

Beef-Pork Loaf

Two lbs. beef, pork, 1 c. cracker crumbs (dry bread will do), 2 eggs, 1 onion, salt, pepper, 1 can tomatoes, 1 c. milk, tomato juice.

MRS. EDWIN BAER, 417 Park street, Marion, O

Dutch Dish

Cook spaghetti, tomatoes, fried onions and chili together.

MRS. EWDIN BAER, 417 Park street, Marion, O.

Chocolate Pie.

1 sq. chocolate, 1 c. sugar, 1 T. flour, 1 c. sweet milk put on to boil. When thick let cool, fill crust with custard. Beat egg white for tops

MRS. EDWIN BAER 417 Park Street. Marion, O.

Apple Roll

One cup granulated sugar, 1 c. water. Make syrup; 2 apples, biscuit dough, 1 cup flour, 2 t. baking soda, 2 T. shortening, ½ t. salt, 1 T. sugar. Milk or water. Make syrup to a drop pan over a slow fire. Make biscuit dough, roll ½ inch thick, spread with chopped apple and roll. Cut into pieces 1 to 1½ inches long, place in hot syrup place small piece butter on top of each and sprinkle with cinnamon and sugar. Bake in hot oven until apples are done. Serve with cream. Recipe makes four servings.

MRS. P. J. HABERMAN, 495 N. State Street, Marion, O.

Butter Scotch Pie.

1 c. brown sugar, 2 T. flour, 2 T. butter, 2 egg yolks, milk to moisten, cook, then add ½ c. water, ½ c. milk, mix with above and bake in one crust.

MRS. EDWIN BAER. 417 Park Street. Marion, O.

Devil's Food Cake

One half c. butter, 2 c. sugar, 1 c. milk, 4 eggs, 1 t. vanilla, 4 t. baking powder, ½ t. salt, 2½ c. pastry flour.

Cream shortening, add sugar and egg yolks that have been beaten until thick and lemon color. Mix and sift dry ingredients, add flour, baking powder salt alternating with milk. Last add the egg white beaten stiff. Melt chocolate and vanilla. Bake in tube pan from 45 minutes to one hour. Temperature 300 to 325 degrees Fahrenheit.

MRS. EDWIN BAER. 417 Park St., Marion, O.

Dixie Chicken

One large fryer smothered chicken, 1 T. cut up celery, 1 T. parsley, ¼ c. butter, ½ c. thin cream, ¼ c. milk, flour, dash paprika, salt, pepper and butter in a baking dish. When smoking hot lay in chicken which has been disjointed for frying. Season with salt, pepper, dredge with flour, let brown slightly in skillet. Put in tight pan, add celery, parsley and paprika. Pour cream or milk over chicken, cover dish tightly. Bake in a hot oven until tender (about 1½ to two hours, depends on size chicken). When tender remove cover, let chicken brown nicely on top if milk has all cooked out. Add ½ c. more milk then cover is taken off to brown more.

MRS. EDWIN BAER 417 Park street, Marion, O.

Mock Cherry Pie

One c. cranberries, ½ c. raisins cooked separately, ½ t. vanilla, level T. flour small piece butter, add sugar to taste. Make in two-crust pie.

MRS. EDWIN BAER, 417 Park St., Marion, O.

Apple Butter Pie.

One-half c. brown sugar, three egg yolks, one-half c. apple butter, one-half c. milk, one c. water, one-half t. salt, one-half t. nutmeg one and one-half t. cinnamon, one-eighth t. cloves, one T. gelatin, one-half c. cold water, three egg whites beaten stiff, two T. granulated sugar.

Cook brown sugar, egg yolks, apple butter, milk, one c. water, salt and spices until thickened. Soak gelatin in one-half c. cold water five minutes and add to the hot mixture. Let cool and when it begins to congeal, fold in egg whites which have been beaten with two T. granulated sugar. Pour into baked pastry shell and chill. Serve with whipped cream, unsweetened, flavored with vanilla.

MRS. JACOB BOLINGER, 258 Pearl Street, Marion, O.

Kidney Bean Salad

Three cups of canned kidney beans, drained; 1 T. chopped pickle, 3 hard cooked eggs, 2 c. diced celery, ¼ c. salad dressing, 1 T. finely chopped onion, salt and pepper to taste.

Combine beans, pickle, celery, salad dressing and onion. Arrange on crisp salad greens, garnish each serving with slices of eggs and mayonnaise. Time for preparing about 30 minutes.

MRS. MAY DENNIG 256 N. Seffner Avenue, Marion, O.

PAROCHIAL SCHOOL COURSE IS POPULAR

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is found in the three which follow:

Potato Soup.

Four small potatoes, ¼ stock celery, small onion.

Dice and boil in one quart water. Add one quart milk, season to taste and add two tablespoons butter. Will serve 6.

Apple Fritter.

Two medium sized sour apples, 1 1-3 c. flour, 2 t. baking powder, ¼ tsp. salt, 2-3 c. milk, 1 egg, powdered sugar.

Mix and sift dry ingredients, add milk gradually and egg well beaten. To batter add apples which have been pared, cored and sliced. Drop by spoonfuls and fry in deep fat. Sprinkle with powdered sugar.

Nut Cookies.

Two c. flour, ¼ tsp. salt, 2 tsp. baking powder, ½ cup sugar, ½ cup shortening, 1 egg, 2 tsp. milk, ½ to 1 cup chopped nuts.

Cream the butter, add sugar, add the eggs which have been previously well beaten, add the flour sifted with the salt and baking powder alternately with the milk. Lastly stir in the nuts. Roll out moderately thin and cut into rounds. Bake for about 10 minutes.

Mrs. Bertha Harris Visits Model All-Gas Kitchen

Recently, while conducting an All-Gas cooking school in Columbus, Mrs. Harris paid a visit to the model all-gas kitchen at The Gas Company. She is pictured above with a Gas Company home service representative. Note the Tappan gas range—the same that is being used in the Marion Star Cooking School.

Her Choice Again . . .

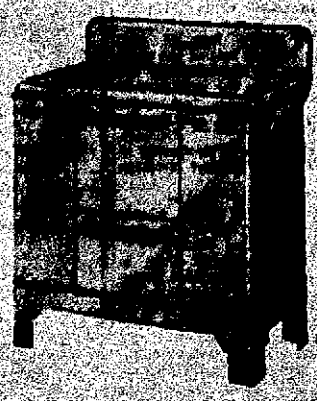
THE TAPPAN DIVIDED-TOP *Gas* RANGE

. . . for The Star Cooking School

MARION homemakers will have an opportunity to hear Mrs. Bertha Harris, food demonstrator at the annual Star Cooking School. Her reputation as a national food authority is acknowledged — her judgment is respected. This year, Mrs. Harris selected the Tappan divided-top gas range for all cooking demonstrations — just as other food authorities at previous Star Cooking Schools have done.

We're proud of this recognition of the modern gas range, Mrs. Harris. And we're sure that the beautiful, dependable Tappan divided-top range will serve you well — as it is serving hundreds of homemakers in this community daily in their modern kitchens.

MRS. BERTHA HARRIS

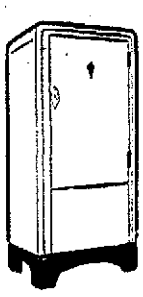


Tappan Gas Range

Divided cooking top, speed oven with accurate thermostat control, "Chromiquick" smokeless broiler, head a long list of modern features.

See the New 1937 Servel Electrolux Gas Refrigerator

Modern homemakers will be delighted to see the new 1937 Servel Electrolux gas refrigerator now on display at the Marion Star Cooking School. Each year, thousands of women are thrilled by the beauty and performance of the Electrolux. And this year the silent, dependable gas refrigerator is more economical and efficient in operation — more beautiful in appearance than ever before. Stop in at The Gas Company after the cooking school to see how easy it is for you to own one.



The Gas Company

GAS DOESN'T [illegible] PAYS!